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MENU

APERITIFS

	100ml	125ml	Glass
Coates and Seeley NV Hampshire, England abv 12%		9.20	
Billecart-Salmon Brut NV Mareuil-Sur-Aÿ, Champagne, France abv 12%		10.50	
La Gitana Manzanilla Hidalgo, Sherry, Spain abv 15%	3.80		
Tate gin and Fever Tree Tonic London			6.25
Bloody Mary Our spice mix includes Port, Manzanilla sherry, Cholula hot sauce, smoked Chipotle sauce, Worcestershire sauce, celery salt and ground pepper Available with Element 29 vodka or horseradish infused vodka			7.50
Virgin Mary Please see Bloody Mary, served without the port and sherry			4.00

SET MENU

2 Courses	24.50
3 Courses	29.50
Main only	18.00
Vegetarian main only	16.00
Sides Mashed potatoes/Mixed greens/Hand-cut chips/Roast beetroot	2.50
Bread portion (suitable for 2 persons)	1.50

We have paired a wine, beer or cocktail to complement each dish on the menu.
Our beer list is solely British and in many cases beer can prove a more versatile partner than wine.

STARTERS

Butternut squash soup, pickled ginger, almond oil

Wylam Brewery 'Puffing Billy' smoked bitter, Northumberland, England 330ml (5.95)

Rosary goats' cheese in crispy filo, oak smoked aubergine, sun-blushed tomatoes

Pinot Blanc 'Villa Wolf', Pfalz, Germany 125ml (4.00)

Roast breast and braised leg of red-legged partridge, black pudding, hazelnut hollandaise

Indigo de Civrac, Bordeaux, France 125ml (4.20)

Smoked trout, beetroot, grilled baby carrots, orange cream

Dominique Portet Brut Rosé, NV Yarra Valley, Australia 125ml (8.75)

Scottish king scallops, lemon cauliflower florets, smoked bacon, roe sauce

Wylam Brewery 'Le Saisonnier', Northumberland, England 330ml (5.95)

MAINS

Three grain beetroot risotto, roast garlic, ruby chard, cheese curd, lemon thyme

Pinot Noir 'EM', Thracian Valley, Bulgaria 125ml (4.70)

Pan-fried brill, mixed lentils, spinach and bacon

Chenin Blanc 'Secateurs', Swartland, South Africa 125ml (4.50)

Corn-fed chicken breast, wild mushrooms, buttered leeks

Pinot Noir 'EM', Thracian Valley, Bulgaria 125ml (4.70)

Globe artichoke and grilled broccoli, apricots, marinated courgettes, Cornish Yarg, herb dressing

Vinho Verde 'Arinto', Minho, Portugal 125ml (4.40)

Battered haddock, hand-cut chips, pea purée, tartare sauce

Coates and Seeley NV, Hampshire, England 125ml (9.20)

8oz rib-eye steak, hand-cut chips, roast tomato, creamed kale, red wine sauce

(3.00 supplement)

Jeunes Vignes de Xinomavro, Naoussa, Greece 125ml (4.90)

All of our produce is sourced from recommended farmers to ensure the sustainability of the raw ingredients.

Food allergies and Intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

DESSERTS AND CHEESE

Yule log and cranberry ice cream

Quinta de la Rosa 'Lot 601' Ruby Port, Douro Valley, Portugal 100ml (4.25)

Poach Pear & mascarpone sphere, blackberries, spiced pear sorbet

Gosnells Mead, London, England 330ml (5.95)

Pistachio and raspberry textures, lemon jelly, lemon verbena

Sam Smith's Organic Cherry Beer, North Yorkshire, England 330ml (4.95)

Regional British cheeses, oatcakes and chutney (3.00 supplement)

Flight of wines, 3 wines of 50ml each (7.95)

SWEET WINE

100ml 250ml Bottle

Tabalí Late Harvest Muscat 2011

Viña Tabalí, Limari Valley, Chile abv 13%

4.50 11.15 16.50
375ml

Finest Full Rich 5yr Old

Henriques & Henriques, Madeira abv 19%

5.00 12.40 22.50
500ml

Rutherglen Topaque

Stanton & Killeen, Rutherglen, Victoria, Australia abv 17.5%

7.10 17.50 26.00
375ml

Quinta de la Rosa Ruby Port

Douro Valley, Portugal abv 19.5%

4.25 10.50 30.00
750ml

Noble Late Harvest Riesling 'Edelspatz' 2014

Delheim, Simonsberg, South Africa abv 11%

29.00
375ml

DIGESTIFS

50ml

Port Askaig 19yr

Islay, Scotland abv 45.8%

12.00

Compass Box Hedonism blended grain Scotch whisky

Scotland abv 43%

10.00

Basil Hayden's Kentucky straight Bourbon whiskey

USA abv 40%

8.50

Bernheim Kentucky straight wheat whiskey

USA abv 45%

8.50

El Dorado demerara 15yr rum

Guyana abv 43%

8.50

Tapatio Anejo Tequila

Jalisco, Mexico abv 38%

8.50

Domenis Grappa Friulana

Italy abv 45%

6.00

COFFEE BY TATE AND HOT CHOCOLATE

Coffee by Tate sources and roasts all its own coffee. Our 'Seasonal Blend' is made up of a selection of beans that change throughout the season to ensure freshness and flavour. Our coffee is available to buy from all our restaurants, cafes, online and in shops.

Espresso	2.00
Double espresso	2.40
Macchiato	2.00
Double macchiato	2.40
Americano	2.50
Cappuccino	2.70
Latte	2.70
Flat white	2.70
Mocha	2.70
Iced coffee	2.70
Hot chocolate	2.70

JING LEAF TEAS AND INFUSIONS

Tate is proud to serve Jing tea who source the finest leaf tea from around the world.

Organic white peony tea	2.70
Dragon Well green tea	3.50
Flowering Osmanthus green tea	4.50
Jasmine pearls	2.70
Yellow gold oolong	2.70
English Breakfast	2.50
Earl Grey	2.50
Darjeeling	2.50
Whole peppermint leaf	2.50
Organic chamomile flowers	2.70
Rooibos (redbush)	2.70

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with details about our food if you have any questions or requirements. All profits go to support the gallery.

FRESH JUICES AND SMOOTHIES

Orange Juice	3.20
Bensons English apple juice	3.20
Vanilla bean, honey & yoghurt smoothie	3.50
Fruit smoothie	3.90

ICED TEAS

Blackcurrant and Rose	2.70
Peach and Earl grey	2.70

BOTTLED SOFT DRINKS

Square Root Seasonal Soda	2.95
Belvoir traditional lemonade	2.95
Belvoir traditional organic ginger beer	2.95
Belvoir traditional elderflower pressé	2.95
Fentimans curiosity cola	2.95
Fentimans drinks are naturally fermented so contain a trace of alcohol	

WATER

330ml 750ml

Hildon Natural Mineral Water	1.80	3.30
Still or sparkling		

