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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

STARTERS

Butternut squash soup, pickled ginger, almond oil Wylam Brewery 'Puffing Billy' smoked bitter, Northumberland, England 330ml (5.95)			6.75
Rosary goats' cheese in crispy filo, oak smoked aubergine, sun-blushed tomatoes Pinot Blanc 'Villa Wolf', Pfalz, Germany 125ml (4.00)			7.50
Roast breast and braised leg of red-legged partridge, black pudding, hazelnut hollandaise Indigo de Civrac, Bordeaux, France 125ml (4.20)			8.50
Smoked trout, beetroot, grilled baby carrots, orange cream Dominique Portet Brut Rosé, NV Yarra Valley, Australia 125ml (8.75)			8.75
Scottish king scallops, lemon cauliflower florets, smoked bacon, roe sauce Wylam Brewery 'Le Saisonnier', Northumberland, England 330ml (5.95)			11.95

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.

MAINS

Three grain beetroot risotto, roast garlic, ruby chard, cheese curd, lemon thyme	16.00
Pinot Noir 'EM', Thracian Valley, Bulgaria 125ml (4.70)	
Pan-fried brill, mixed lentils, spinach and bacon	18.00
Chenin Blanc 'Secateurs', Swartland, South Africa 125ml (4.50)	
Corn-fed chicken breast, wild mushrooms, buttered leeks	17.50
Pinot Noir 'EM', Thracian Valley, Bulgaria 125ml (4.70)	
Roasted monkfish tail, cockles, celeriac cream, lemon buttered greens	21.00
Vinho Verde 'Arinto' Quinta da Raza, Minho, Portugal 125ml (4.40)	
8oz rib-eye steak	21.00
8oz sirloin	23.00

All steaks are served with new potatoes or chips and your choice of:

Red wine, peppercorn or béarnaise sauce

All our produce is sourced from recommended farmers to ensure the sustainability of the raw ingredients. We use Scottish beef from farms in Speyside aged for a minimum of 28 days.

SIDE ORDERS

Hand-cut chips	3.95
Mashed potatoes	3.95
Mixed greens	3.95
Roast beetroot	3.95

DESSERTS AND CHEESE

Yule log and cranberry ice cream Quinta de la Rosa 'Lot 601' Ruby Port, Douro Valley, Portugal 100ml (4.25)	7.25
Poach Pear & mascarpone sphere, blackberries, spiced pear sorbet Rutherglen Topaque, Victoria, Australia 100ml (7.10)	6.50
Pistachio and raspberry textures, lemon jelly, lemon verbena Sam Smith's Organic Cherry Beer, North Yorkshire, England 330ml (4.95)	6.75
Regional British cheeses, oatcakes and chutney Flight of wines, 3 wines of 50ml each (7.95)	8.95

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
Homemade Fruit smoothie	3.90

ICED TEAS

Blackcurrant and Rose	2.70
Peach and Earl grey	2.70

BOTTLED SOFT DRINKS

Square Root Seasonal Soda Bergamot	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	

330ml 750ml

WATER

1.80 3.30

Hildon Natural Mineral Water
Still or sparkling

