

SMALL & SHARING PLATES

PORK & BLACK PUDDING CROQUETTES £5.50 / £10.50
Sweet mustard sauce

CRISPY SALT & PEPPER SQUID £6 / £11.50
Garlic mayonnaise

ROAST BEETROOT, ROSARY GOATS' CHEESE, ORANGE
BROAD BEAN & QUINOA SALAD £6.50

SOFT BOILED DUCK EGG £6.50
Asparagus spears, pea shoots

DEVILLED CHICKEN LIVERS £6.50
Chestnut mushrooms, grilled bread

HERITAGE YORKSHIRE BEEF CARPACCIO £11.50
Anchovy & caper dressing

PLATTER OF SUFFOLK SALAMIS £10.50 / £20.50
Cornichons, home-made piccalilli, grilled sour dough bread

PINNEYS OF ORFORD SMOKED FISH PLATTER £13.50 / £26.50
Lemon, pickled silver skin onions, wholemeal bread

SIDE ORDERS

CHIPS, FRIES OR SIDE SALAD £3.50

DESSERTS

TATE & LYLE GOLDEN SYRUP TART £5

Apple sauce & Cornish clotted cream

RHUBARB CHEESECAKE £6

Poached rhubarb

ETON MESS £6

Seasonal English berries

TATE NAHUA CHOCOLATE MOUSSE £6

Raspberry sauce

REGIONAL BRITISH CHEESES £9

Oatcakes, ale chutney

WHITE	Glass 125ml	Carafe 375ml	Bottle 750ml
<p>BODEGAS VALSANGIACOMO BLANCO 2015 Valencia, Spain, abv 12.5% Steely with fresh herbs and jasmine Drink with: Beetroot salad</p>	£3.70	£11	£21 Carafe 750ml
<p>PICPOUL DE PINET 2014 Domaine de Monrin-Langaran Languedoc, France abv 13% Crisp, refreshing, full of the sea and citrus Drink with: Salt & pepper squid</p>	£4	£11.90	£22.50
<p>VIOGNIER 2014 Domaine Bahourat Pays d'Oc, France abv 12.5% Apricot, herbs and aromatics Drink with: Megrim sole</p>	£4.20	£12.50	£24
<p>CASA SILVA (CHARDONNAY) 2013 Chile, abv 14% Ripe tropical fruit, delicate spice Drink with: Chicken Kiev</p>	£5.50	£16.40	£31.50
<p>SAUVIGNON BLANC 2013 Terra Vin Marlborough, New Zealand abv 13.5% Typically exuberant fruit, but complex and food-friendly Drink with: Pinney's fish platter</p>	£5.90	£17.60	£34

RED	Glass 125ml	Carafe 375ml	Bottle 750ml
BIERZO 2014 Vinos Valtuille, Léon, Spain, abv 14% Bold and intense, dark, rustic fruit Drink with: Beef flank & ale pie	£3.70	£11	£21 Carafe 750ml
INDIGO DE CIVRAC 2012 Chateau Civrac, Côtes de Bourg Bordeaux, France abv 13% Medium-bodied, elegant, cedary and soft Drink with: Barnsley chop	£4.20	£12.50	£24 Carafe 750ml
MALBEC 2014 Don Cristobal, Mendoza, Argentina abv 14% Full-bodied, damsons and black pepper Drink with: Tate burger	£4.50	£13.40	£26
SAUMUR 2012 Domaine Langlois-Chateau Loire Valley, France abv 13% Mid-weight, fresh dark fruit and savoury edges Drink with: Spaghetti Bolognese	£4.70	£14	£27
PINOT NOIR 'EM' 2012 Edoardo Miroglio Thracian Valley, Bulgaria abv 13% Fragrant, lightweight and juicy Drink with: Platter of Suffolk salamis	£5.10	£15.20	£29.50 Carafe 750ml

ROSÉ

CÔTES D'Auvergne 2014 Cave Saint Verny Loire Valley, France, abv 12.5% Pale pink with tart strawberries Drink with: Pork & black pudding croquettes	£3.70	£11	£21 Carafe 750ml
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SPARKLING

Glass 125ml	Half bottle 375ml	Bottle 750ml
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PROSECCO BRUT NV (ORGANIC)

La Jarra, Veneto, Italy, abv 11.5%
Flowers, peach and a soft appealing sparkle

£33

COATES & SEELY BRUT RESERVE NV

Hampshire, England, abv 12%
Classy English fizz with elderflowers,
apples and a squeeze of lemon
Drink with: Fish & chips

£9.90

£51

BILLECART-SALMON BRUT RESERVE NV

Champagne, France, abv 12%
Elegant, refined and complex

£30

£58

PRE-BOTTLED COCKTAILS

NEGRONI £9

Tate Sacred Gin, Campari, Antica Formula

EYE OPENER £9

Doorly's white rum, Grand Marnier, Canton ginger liqueur, apricot jam

PANACEA £9

Mentzendorff Kummel, yellow Chartreuse, Jenson's Old Tom Gin, Antica Formula

INCANDESCENT INDULGENCE £9

Ancho chilli-infused Great King Street Whiskey, Curaçao, chocolate, chipotle

ELDERFLOWER & JASMINE ROYALE £9

Coates & Seely, jasmine & elderflower infusion

SPIRITS

HOUSE SPIRIT £6.85

(50ml) & mixer

DRAUGHT BEER & CIDER

	1/3 pint	2/3 pint	Pint
HARVIESTOUN 'Schiehallion', Alva, Scotland, abv 4.8% Clean and crisp Drink with: Fish & chips	£1.65	£3.25	£4.95
DUNKERTON'S Organic Cider, Herefordshire, England, abv 5% Fresh apples, thirst-quenching Drink with: Pork & black pudding croquettes	£1.65	£3.25	£4.95
FOURPURE 'Session', London, England, abv 4.2% Bright, hoppy revitalising Drink with: Platter of Suffolk salamis	£1.65	£3.25	£4.95
FULLER'S 'Bengal Lancer IPA', London, England, abv 5.3% Traditional and malty with floral hops Drink with: Devilled chicken livers	£1.50	£3	£4.50

TATE BEERS

MAD HATTER BREWING CO £4.95

'Dazzle Ship' Golden Ale, Liverpool, England abv 3.9%, 500ml
Delicate with a twist of citrus
Drink with: Salt & pepper squid

HARBOUR BREWING CO £5.95

'Empire IPA', Cornwall, England abv 5.5%, 500ml
Lemon, pine needles and caramel
Drink with: Megrim sole

HARVIESTOUN £6.95

'Beer Street' Barrel Aged Porter, Alva, Scotland, abv 7.7%, 330ml
Dark chocolate, coffee, vanilla and clove
Drink with: Beef flank & ale Pie

BEER & PERRY

REDCHURCH £4.95

'Hoxton Stout', London, England, abv 6%, 330ml
Bitter chocolate, coffee with dark berries
Drink with: Beef flank & ale pie

TRAQUAIR £6.95

'Jacobite Ale', Peeblesshire, Scotland, abv 8%, 330ml
Coriander notes, malt loaf and cocoa
Drink with: Cheese

FOURPURE £4.20

'Pale Ale', London, abv 5%, 330ml can
Grass, pine needles and citrus zest
Drink with: Risotto

BREWDOG £6.95

'Jackhammer IPA', Aberdeenshire, abv 7.2%, 330ml
Hops and more hops – pine resin and grapefruit
Drink with: Cheese

BAD SEED BREWERY £5.95

'Hefeweizen' (bottle conditioned wheat beer)
North Yorkshire, England, abv 5.1%, 330ml
Fresh Coriander, banana and tropical fruit
Drink with: Salt & pepper squid

SEVERN £4.50

Perry, Gloucestershire, England abv 6.4%, 330ml
Freshly cut pears and flowers
Drink as an apéritif

TATE SOFT DRINKS

SQUARE ROOT PLUM SODA £2.95

BENSONS JUICES £3.40

Apple, Apple & elderberry, Apple & gooseberry

SOFT DRINKS & JUICES

BELVOIR DRINKS £2.95

Elderflower pressé, Ginger beer, Traditional lemonade

FENTIMANS COLA £2.95

FRESH ORANGE JUICE £3.40

SEASONAL SMOOTHIES £3.90

HOMEMADE ICED-TEA £2.95

HILDON MINERAL WATER £3.50

CHILLED, FILTERED WATER – FREE

JING LOOSE LEAF TEA & INFUSIONS

ENGLISH BREAKFAST, EARL GREY, DARJEELING, PEPPERMINT £2.70

JASMINE PEARLS, YELLOW OOLONG, WHITE PEONY, ROOIBOS, CAMOMILE £2.90

COFFEE & CHOCOLATE

Tate sources and roasts all its own coffee. We directly source the green beans from farm, paying at least 50% above the Fairtrade minimum

ESPRESSO, MACCHIATO £2.20

DOUBLE ESPRESSO, DOUBLE MACCHIATO £2.60

CAPPUCCINO, LATTE, HOT CHOCOLATE £2.90

MOCHA, FLAT WHITE £3

SINGLE ORIGIN FILTER £2.50

Please do not feel obliged to leave a tip. Our prices are inclusive of service charge. Our employees are paid London Living Wage as a minimum.