

Café 2

Tour and dinner package

Bread and olive oil
Marinated olives

Starters

Onion soup with Parmesan croutons
Scottish kipper paté with mustard & dill soda bread
Baked goat's cheese salad with baby beetroot

Mains

Confit of duck with crushed potato rösti and bok choy
Gnocchi with wild mushrooms and Parmesan
Roast Loch Duart salmon with pesto & butterbean cassoulet and pancetta

Desserts

Vanilla crème brûlée with cantucci biscuit
Spiced chocolate truffle torte
Pear & blueberry cobbler with Rodda's clotted cream

The catering is operated by Tate for Tate i Please notify a member of staff of any allergy or dietary requirements

menu