



# Tate Modern Restaurant

Offer available Monday – Thursday 11.30-15.00 until 24 September 2009.

This is a sample menu only dishes will change daily according to the availability of seasonal produce.

Please quote the reference 'ONLINE' in the "special requests" field when booking through the website or by telephone on 0207 887 8888.

2 courses            £12.50

3 courses            £15.50

1 glass (125ml)    £3.50

2 glasses (125ml) £6.50

3 glasses (125ml) £9.00

per person

Why not complement your meal with a glass of wine from the Tate cellar, selected by sommelier Hamish Anderson.

## Starters

### Feta cheese, black olives and watermelon salad

*Vale da Clara 2007, Quinta de la Rosa, Douro Valley, Portugal,*

### Pan-fried chicken livers with pancetta and Madeira

*Saumur 2006, Domaine Langlois-Château, Loire Valley, France*

## Mains

### Grilled fillet of plaice with sautéed courgettes, green beans and bok choy

*Off the Leash 'Finn no-oak white' 2007, Adelaide Hills, South Australia*

### Orecchiette pasta with broad bean pesto and lemon herb pangrattato

*Viña Leyda Las Brisas Pinot Noir 2008 Leyda Valley, Chile*

## Desserts

### Bitter-sweet chocolate sorbet with fruit & nut biscotti

*Finest Full Rich 5yr Old, Henriques & Henriques, Madeira*

### Gooseberry fool

*Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina*

*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 more details about our food if you have any specific questions or requirements. All profits go to support the gallery.*