

breakfast

Set breakfast

Any pastry with tea or coffee and fresh orange or apple juice

5.00

Breakfast

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|---|------|
| Pain au chocolat | 1.85 |
| Danish pastry | 1.85 |
| Croissant served with butter and homemade preserve | 1.85 |
| Organic banana & pecan, chocolate or raspberry & white chocolate muffin | 1.95 |
| Organic wheat-free carrot & fruit muffin | 1.95 |
| Sausage ciabatta | 3.75 |
| Sillfield's farm smoked bacon sandwich | 4.50 |
| Mushrooms on toast with spinach and a fried duck egg | 6.15 |

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff
The catering is operated by Tate for Tate ĩ Please notify a member of staff of any allergy or dietary requirements

Lunch

| | |
|-----------------------|------|
| Bread and olive oil | 1.50 |
| Celeriac & apple soup | 4.95 |

Lunch

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| Gnocchi with wild mushrooms and Parmesan | |
| Grilled pork & chorizo skewer with bulgar wheat and sweet peppers | |
| Beer-battered haddock and chips with tartare sauce and mushy peas | |
| Char-grilled lamb burger with humous, beef tomato, rocket and tzatziki | |
| Braised corn-fed chicken breast with parsley dumplings | |
| Roast Loch Duart salmon with pesto & butterbean cassoulet and pancetta | All at 9.50 |
| Fish of the day fresh from the day boats in Newlyn, Cornwall (Market price) | |

Most lunch dishes are available as a smaller portion for children 6.00

Light lunches and sandwiches

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| Toasted brioche sandwich with smoked salmon, cream cheese and Swedish mustard | |
| Grilled mackerel with potato salad and tapenade | |
| Spiced chickpeas, aubergine salad and humous with grilled flat bread | |
| Scottish kipper paté with mustard & dill soda bread | |
| Home-cured ham and fontina cheese focaccia with a rocket & Parmesan salad | |
| Grilled goat's cheese with pumpkin, beetroot and borlotti bean salad | All at 6.50 |

Side orders

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|-------------------------------------|-------------|
| Minted new potatoes | |
| Chips | |
| Mixed leaf salad | |
| Garlic ciabatta with Parmesan | |
| Buttered French beans with shallots | |
| Manzanilla olives | All at 2.50 |

Desserts

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|---|-------------|
| Vanilla crème brûlée with cantucci biscuit | |
| Chocolate truffle torte | |
| Cassis poached pear with sultana cake and a honey parfait | |
| Apple & blueberry cobbler with Rodda's clotted cream | |
| Sticky toffee pudding with vanilla ice cream | |
| Häagen-Dazs ice cream: vanilla, chocolate and strawberry | All at 4.50 |

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afternoon

Savoury

| | |
|---|------|
| Celeriac & apple soup | 4.95 |
| Egg & watercress on sourdough bread | 3.95 |
| Spinach, humous, red pepper and carrot wrap | 4.50 |
| Open crayfish and prawn sandwich with rocket | 6.25 |
| Scottish kipper paté with mustard & dill soda bread | 6.50 |
| Home-cured ham and fontina cheese focaccia with a rocket & Parmesan salad | 6.50 |
| Spiced chickpeas, aubergine salad and humous with grilled flat bread | 6.50 |
| Grilled beef bavette on ciabatta with chilli red pepper jam | 7.50 |

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| Garlic ciabatta with Parmesan | 2.50 |
| Manzanilla olives | 2.50 |
| Chips | 2.50 |
| Mixed leaf salad | 2.50 |

Sweet

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|--|------|
| Chocolate & walnut biscuits | 1.85 |
| Orange cake with crème fraîche | 2.75 |
| Fruit scone with Cornish clotted cream and homemade preserve | 2.85 |
| Flourless chocolate cake | 3.25 |
| Date & Armagnac cake | 3.25 |
| Treacle tart with citrus cream | 3.25 |
| Apple & blueberry cobbler with Rodda's clotted cream | 4.50 |
| Häagen-Dazs ice cream: Vanilla, chocolate and strawberry | 4.75 |

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evenings

| | |
|-----------------------|------|
| Bread and olive oil | 1.50 |
| Celeriac & apple soup | 4.95 |

Light meals

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|--|-------------|
| Grilled goat's cheese with pumpkin, beetroot and borlotti bean salad | |
| Spiced chickpea, aubergine salad and humous with grilled flat bread | |
| Scottish kipper paté with mustard & dill soda bread | All at 6.50 |

Mains

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|--|-------------|
| Gnocchi with wild mushrooms and Parmesan | |
| Braised corn-fed chicken breast with parsley dumplings | |
| Roast Loch Duart salmon with pesto & butterbean cassoulet and pancetta | |
| Grilled pork & chorizo skewer with bulgar wheat and sweet peppers | All at 9.50 |

Side orders

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|-------------------------------|-------------|
| Chips | |
| Mixed leaf salad | |
| Garlic ciabatta with Parmesan | |
| Olives | All at 2.50 |

Desserts

| | |
|--|-------------|
| Apple & blueberry cobbler with Rodda's clotted cream | |
| Vanilla crème brûlée with cantucci biscuit | |
| Sticky toffee pudding with vanilla ice cream | All at 4.50 |

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christmas

Christmas menu

3 courses

25.50

Starters

Fennel & apple soup

Duck liver & orange parfait with walnut toast

Pumpkin, borlotti and beetroot salad with a honey & mustard dressing

Mains

Roasted stuffed capon with caramelized shallots, chestnuts and a lemon & cranberry jus

Fillet of black bream with steamed seaweed and a butter sauce

Wild mushroom pasta wheat 'risotto'

All served with roasted potatoes, buttered carrots and sprouts

Desserts

Chocolate plum pudding with clementine & whisky crème fraîche

Iced pear parfait with kumquat marmalade

Hazelnut praline log

illy coffee or tea

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Café 2

Fresh juices and smoothies

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|--|------|
| Orange juice | 2.50 |
| Bensons English Jonagold apple juice | 2.60 |
| Bensons English Jonagold apple & rhubarb juice | 2.65 |
| Honeydew melon, watermelon & ginger pressé | 2.95 |
| Vanilla bean, honey & yoghurt smoothie | 2.95 |
| Mango, orange & banana smoothie | 3.40 |

Bottled soft drinks

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|---|------|
| Coca Cola | 2.10 |
| Diet Coke | 2.10 |
| Belvoir Organic elderflower pressé | 2.25 |
| Belvoir Traditional Organic lemonade | 2.25 |
| Belvoir Traditional Organic ginger Beer | 2.25 |

Water

| | 330ml | 750ml |
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| Minton still | 1.50 | 2.70 |
| Minton sparkling | 1.50 | 2.70 |

Illy Coffees and infusions

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|---|------|
| Espresso | 1.55 |
| Double espresso | 1.90 |
| Americano | 1.90 |
| Caffé latte | 2.00 |
| Cappuccino | 2.00 |
| Hot chocolate | 2.00 |
| Hot chocolate, marshmallows and whipped cream | 2.50 |
| Traditional English, Earl Grey, Darjeeling, Assam, Camomile or Fruit teas | 1.70 |
| Iced coffee or iced tea | 1.95 |

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drinks

Café 2

Sparkling wine and Champagne

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|---|-------|-------|----------------|
| Prosecco Rustico, Nino Franco, PROSECCO DI VALDOBBIADENE, ITALY | 125ml | Half | Bottle |
| Billecart-Salmon Brut Réserve, CHAMPAGNE, FRANCE | 7.20 | 18.50 | 21.00 36.00 |

RosÉ

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|---|-------|--------------|----------------|
| 2004 Vale de Clara, DOURO VALLEY, PORTUGAL | 175ml | 500ml Carafe | Bottle |
| 2004 Turkey Flat, BAROSSA VALLEY, SOUTH AUSTRALIA | 3.95 | 9.95 | 15.25 22.00 |

White wine

| | | | |
|---|-------|-------|----------------|
| 2004 Con Class Vendimia Excepcional, RICARDO SANZ, RUEDA, SPAIN | 175ml | | Bottle |
| 2004 Alta Vista Torrontes, MENDOZA, ARGENTINA | 3.70 | 8.50 | 13.50 15.25 |
| 2003 Soave Superiore, TAMELLINI, ITALY | 3.95 | 9.95 | 19.00 24.00 |
| 2004 Terra Vin Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND | 4.95 | 12.00 | 5.95 14.80 |

Red wine

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|---|-------|-------|----------------|
| 2003 Laudum Nature (Organic), ALICANTE, SPAIN | 175ml | | Bottle |
| 2003 Les Fiefs de la Vieille Julienne, VIN DE PAYS DE LA PRINCIPAUTÉ D'ORANGE, FRANCE | 3.80 | 8.50 | 13.95 15.25 |
| 2003 Heartland Stickleback Red, BEN GLAETZER, SOUTH AUSTRALIA | 3.95 | 8.95 | 4.40 11.40 |
| 2002 Trescone (Merlot/Sangiovese), LAMBORGHINI, UMBRIA, ITALY | 5.30 | 13.50 | 21.00 |

Beer and cider

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|----------------------------------|--|--|---------------|
| Black Sheep Brewery "Riggwelter" | | | 330ml 3.95 |
|----------------------------------|--|--|---------------|

A traditional, malty, chestnut coloured English ale from the multi-award winning Black Sheep

Brewer in North Yorkshire

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| Little Creatures Pale Ale | | | 3.20 |
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This is a stunning boutique beer from Perth in Western Australia. Fragrant, citrus flavours make it the perfect thirst-quencher

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| Fuller's London Pride | | | 2.95 |
| Hoegaarden Blond | | | 2.95 |
| Budvar Budweiser | | | 2.95 |
| Guinness Draught | | | 2.95 |
| Dunkertons Organic Cider | | | 3.20 |
| Bitburger Drive (low alcohol) | | | 2.35 |

Pimms

| | | | |
|-----------|--------------|-------------|---------------|
| No1 Cup | (Glass) 50ml | (Jug) 150ml | 4.90 13.00 |
| Vodka Cup | | | 4.90 13.00 |

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drinks