



Breakfast

Served from 10.00-11.30

Pastries and muffins

Pain au chocolat	£1.95
Danish pastry	£1.95
Croissant served with butter and homemade preserve	£1.95
Organic muffins	£1.95

Fresh juices and smoothies

Orange juice	£2.70
Bensons English apple juice	£2.80
Bensons English apple & rhubarb juice	£2.85
Vanilla bean, honey & yoghurt smoothie	£3.10
Seasonal fruit smoothie	£3.30

Iced teas

Blackcurrant & hibiscus	£1.95
Apple and honey	£2.10

Leaf teas and infusions

Tate is proud to serve Jing tea who source the finest leaf teas from around the world.

English Breakfast/ Earl Grey/ Darjeeling/ Assam	£1.80
Peppermint	£1.80
Camomile flowers	£1.80
Whole lemon verbena	£1.80
Rose buds	£1.80
Organic Gunpowder green	£1.95
White peony tea	£1.95
Organic Bohea lapsang	£2.30
Jasmine pearls	£2.30

illy coffee & Monbana hot chocolate

Espresso/ macchiato	£1.60
Double espresso/ macchiato/ americano	£2.10
Cappuccino/ latte	£2.20
Iced coffee	£2.20
Monbana hot chocolate	£2.20
Mocha	£2.30

Kingsdown water

Sparkling	£1.65	£2.95
Still	£1.65	£2.95



Lunch

Served from 11.30-15.00

Rosemary focaccia	£2.50
Tanche and Lucques olives	£2.50
Gordal olives with orange, wild oregano and rock salt	£2.50

Starters

Chilled tomato & red pepper soup with basil granita	£5.50
Potted Cornish mackerel, sweet mustard and dill	£7.25
Leeks vinaigrette, crispy Ibérico ham and soft boiled Burford egg	£7.50
Smoked duck with dandelion leaves, radicchio, cashew nuts, port & orange dressing	£7.95
Grilled Monte Enebro cheese, fresh honeycomb and rocket	£8.25
Organic Shetland salmon with peas, lemon and pea shoots	£8.95

Mains

Penne pasta with butternut squash, cavolo nero, salted ricotta and pine nuts	£11.95
Deep fried Cornish haddock with chips, tartare sauce and mushy peas	£12.50
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Fillet of hake with spinach, cockles and caper butter	£14.95
Free range Sussex chicken breast with baby gem and herb rotolo	£15.50
Char-grilled salt marsh leg of lamb steak with red onion, feta, mint & oregano	£15.95

Side orders

Cornish greens	£2.65
Chips	£2.65
Heritage new potatoes	£3.50
Secretts farm mixed leaf salad	£3.50
Vine tomato salad	£3.50

Light lunches

Rhug estate organic pork pie with piccalilli	£7.95
Mezze plate - <i>Spiced humous, beetroot purée, roasted tomato & pepper dip, lentils and grilled flatbread</i>	£7.95
Campania buffalo mozzarella with sweet pepper and musica bread	£8.95
Rare Aberdeen Angus beef open sandwich, Blacksticks blue butter, baby spinach	£9.50
Steamed river Exe mussels with potato bread	£10.50
Joselito Ibérico meat plate with aged sourdough bread	£12.95

Desserts and cheese

Peach cobbler with vanilla ice cream	£5.25
Lemon pot with cinnamon biscuit	£5.25
Double chocolate tart with espresso sorbet	£5.25
Elderflower panna cotta with berries and brandy snap	£5.25
Brown sugar Pavlova with English strawberries	£5.25
British farmhouse cheeses with oat biscuits and apple jelly	£7.00



Afternoon

Served from 15.00

Late lunch

Chilled tomato & red pepper soup with basil granita	£5.50
Mezze plate - <i>Spiced humous, beetroot purée, roasted tomato & pepper dip, lentils and grilled flatbread</i>	£7.95
Campania buffalo mozzarella with tomato, sweet pepper and musica bread	£8.95
Organic Shetland salmon with fresh peas, lemon and pea shoots	£8.95
Rare Aberdeen Angus beef sandwich, Blacksticks blue butter, baby spinach	£9.50
Deep-fried Cornish haddock with chips, mushy peas and tartare sauce	£12.50
Joselito Ibérico meat plate with aged sourdough bread	£12.95

Side orders

Rosemary focaccia	£2.50
Gordal olives with orange, wild oregano and rock salt	£2.50
Chips	£2.95
Secretts farm mixed leaf salad	£3.50
Vine tomato salad	£3.50

Cakes and desserts

Chocolate & pistachio macaroon	£2.95
Fruit scone with Cornish clotted cream and homemade preserve	£2.95
Flourless orange & almond cake	£3.25
Sacher torte	£3.25
Rich fruit cake	£3.25
Carrot cake	£3.25
Peach cobbler with vanilla ice cream	£5.25
Chocolate & pecan tart	£5.25

Cheese

British farmhouse cheeses with oat biscuits and apple jelly	£7.00
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Dinner

Served from 18.00-21.30

Rosemary focaccia	£2.50
Tanche and Lucques olives	£2.50
Gordal olives with orange, wild oregano and rock salt	£2.50

Starters

Chilled tomato & red pepper soup with basil granita	£6.00
Potted Cornish mackerel with Swedish mustard and dill	£7.50
Leeks vinaigrette, crispy Ibérico ham and soft boiled Burford egg	£7.95
Grilled Monte Enebro cheese, fresh honeycomb and rocket	£8.50
Cured foie gras with muscatel grapes and toasted brioche	£8.95
Pan-roasted scallops with Sauternes butter sauce	£9.95

Mains

Penne pasta with butternut squash, cavolo nero, salted ricotta and pine nuts	£12.50
Fillet of hake with spinach, cockles & caper butter	£15.50
Hebridean organic salmon, courgette, fennel, green tomato salsa and coriander shoots	£15.95
Free range Sussex chicken breast with baby gem and herb rotolo	£16.95
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Slow roasted saddle of salt marsh lamb, artichoke Barigoule and broad beans	£18.95

Side orders

Cornish greens	£2.95
Buttered Chantenay carrots	£2.95
Heritage new potatoes	£3.50
Secretts farm mixed leaf salad	£3.95
Vine tomato salad	£3.95

Desserts and cheese

Peach cobbler with vanilla ice cream	£5.50
Brown sugar Pavlova with English strawberries	£5.50
Elderflower panna cotta with berries and brandy snap	£5.50
Raspberry & blackberry gratin, pistachio ice cream	£5.50
Double chocolate tart with espresso sorbet	£5.50
British farmhouse cheeses with oat biscuits and apple jelly	£7.50



Supper

Served from 18.00 to 19.30

2 courses £16.95

Mains

Penne pasta with butternut squash, cavolo nero, salted ricotta and pine nuts

Rhug estate Aberdeen Angus 6oz rump steak with herb butter and fries

Deep-fried Cornish haddock with chips, tartare sauce and mushy peas

Desserts

Peach cobbler with vanilla ice cream

Brown sugar Pavlova with English strawberries

Double chocolate tart with espresso sorbet