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## YBF AT TATE MODERN RESTAURANT

Stellacello cocktail on arrival

Bread from E5 Bakehouse

### STARTERS

Grilled baby leeks, Somerset goats' curd, thyme brown butter, chive

Warm salad of Artisan Smokehouse duck, crispy quail egg, Aspalls dressing

Selection of cured meats from Bartozino, balsamic pickle, chutney, quince jelly

Salad of Heritage tomatoes, green beans, pink stemmed lettuce, Argan oil

### MAINS

Deadham Vale fillet of beef, Scottish girolles, potato fondant, Ethicurean barley apple cider sauce

Pan- fried Atlantic cod, chorizo fresco, baby fennel, collar bacon crisp, mango & black mustard seed confit

Risotto of Scottish girolles, Paris chestnut mushrooms, Artisan Smokehouse maple smoked parmesan cheese, Vollkorn rye bread toast

Confit and grilled Welsh lamb belly, Quinoa, Yoghurt, barbequed cucumber with mint and Anglesey sea salt

### DESSERTS

Selection of seasonal cheeses from Yorkshire Courtyard Dairy, celery, chutney

Poached and grilled English pear in cider and bay, clotted cream ice cream, black pepper shortbread, lemon

White chocolate & blueberry queso fresco cheesecake, passion fruit curd

Noisette Bakehouse toasted cornmeal cake, peach curd, brown butter pecan crunch

Tate coffee or Jing tea

£47.50

A 12.5% discretionary service charge will be added to your final bill