



Lunch

Oysters & pre-lunch

Duroc pork crackling with apple sauce
£2.50

Duchy of Cornwall native oysters No 3's
£2.75 each

Colchester rock oysters No 2's
£1.50 each

Starters

Jerusalem artichoke velouté with morels
£6.00

Devilled kidneys on toasted sour dough
£7.25

Caramelised shallot, blue cheese & chicory tart
£7.25

London cured smoked salmon
£7.75

Roasted wood pigeon with celeriac & cox's apple remoulade and a red wine reduction
£8.50

Cornish crab plate
£9.95

Main courses

Ravioli of squash with black cabbage, purple sprouting broccoli & girolles
£13.50

Duroc pork cutlet with Bramley apple & Dunkerton's organic cider sauce and black pudding
£15.50

Pan fried Cornish pollock with girolles, langoustines, spinach and shellfish sauce
£16.50

Roasted red-leg partridge with bread sauce, game chips and gravy
£18.95

Welsh lamb '3 ways' with caramelised sweetbreads and buttered carrots
£20.95

Fish of the day; fresh from the Newlyn day boats, Cornwall (Market price)

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. We only buy, prepare and serve fresh food. Our staff will happily provide you with more details if you have any specific questions or requirements • Tate directly operates its own catering • All profits go to support the gallery.

From the grill

28 day aged South Devon beef served with a choice of three sauces: bearnaise, peppercorn or blue cheese & chive butter

Rib steak
£17.95

Sirloin
£18.95

Fillet
£21.95

Desserts and cheese

£5.95

Apple sorbet with a tuile biscuit

Chocolate tart with orange mascarpone

Poached Lincolnshire forced rhubarb with vanilla panna cotta

Olde English sherry trifle

A selection of British seasonal cheeses served with home made chutney and walnut bread
£7.50