

# Afternoon

## Appetisers

4 for £6 or £1.95 each

Grilled flat bread with garlic aioli (v)

Marinated Manzanilla & Aragón olives (v)

Gordal olives with orange & wild oregano (v)

Rock salt & rosemary roasted nuts (v)

Roasted pepper & tomato dip with grilled flat bread (v)

Chick pea & coriander humous with warm pitta bread (v)

Homemade soup of the day (v)  
£2.95

Free-range egg & watercress sandwich  
£3.25

## Side orders

Chips (v)  
£1.95

Mixed leaf salad (v)  
£2.50

Vine tomato, orange & red onion salad (v)  
£2.50

Rocket & Parmesan salad with balsamic dressing (v)  
£2.50

## Light Lunches

all at £5.50

Lancashire air dried ham and Mrs Kirkham's cheese with homemade piccalilli

Beetroot cured Shetland salmon with rocket leaves and green sauce

Focaccia with roasted red onion, Blackstick Blue, sage and butternut squash (v)

Buffalo mozzarella, vine tomato and pesto on ciabatta (v)

Potted Southport shrimps with toasted sourdough bread

Panzanella salad: tomatoes, ciabatta, basil, capers, roasted peppers and anchovies

## Mezze plate

With chick pea & coriander humous, beetroot, roasted pepper & tomato dip, coriander tabouleh and Kidderson Ash goats' cheese (v)  
£6.95

## Tate Catering

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.

## Wines

A wide range of wines selected by our Sommelier Hamish Anderson are available by the glass, half bottle and bottle. Please see our wine list for more information.

## Afternoon tea

Leaf tea or illy coffee with fruit scone, preserve and Cornish clotted cream  
£3.95

Choice of any light lunch and homemade cake or dessert  
£6.95

## Homemade cakes and desserts

Grasmere gingerbread  
£1.95

Parkin  
£2.50

Flourless chocolate cake with crème fraiche  
£2.95

Fruit scone with preserve and Cornish clotted cream  
£2.95

Plum & almond tart  
£2.95

Cheshire Farm ice cream. Vanilla, strawberry and chocolate  
£2.95

Lemon tart with vanilla mascarpone  
£3.50

Chorley cake with Mrs. Kirkham's Lancashire cheese  
£4.25

## North West Fine Food

Tate Catering is proud to be a member of North West Fine Food and uses local producers wherever possible.

### Tobias Rehberger

Frankfurt-based artist Tobias Rehberger has been specially commissioned to transform the Tate Liverpool Café into a three-dimensional work of art. The artist has created a vibrant installation that combines coloured acrylic glass garlands branching out from the centre of the ceiling with a prominent wall installation, merging text with graphic elements executed also in coloured acrylic glass. The text reads 'Together a New Liverpool', but it is arranged in a manner that suggests a number of poetic variations such as 'To Get Her a New Liver/Pool', a comment on the city's current renaissance.

Tate Liverpool Cafe is open the same hours as the gallery.