



## Tate Modern Restaurant

Offer available Monday to Thursday 11.30-15.00 from 1 October until 17 January 2010.

Book through the website or by telephone on 0207 887 8888.

Please quote 'ONLINE' when booking

2 courses £15.00

3 courses £18.00

To include a ticket to POP LIFE with your lunch please quote 'ART LUNCH' when booking

2 courses £23.00

3 courses £26.00

1 glass (125ml) £3.50

2 glasses (125ml) £6.50

3 glasses (125ml) £9.00

per person

Why not complement your meal with a glass of wine from the Tate cellar, selected by sommelier Hamish Anderson.

### Starters

**Shropshire Blue dressed purple sprouting broccoli with cobnuts**

*Viña Leyda Las Brisas Pinot Noir 2008 Leyda Valley, Chile*

**Steamed river Exe mussels with white wine, garlic and parsley**

*Viognier 2008 Domaine de Bahourat, Vins de Pays du Gard, France*

### Mains

**Sussex rabbit stew with roasted garlic and wild mushrooms**

*Trescone (Sangiovese/Merlot) 2005 Lamborghini, Umbria, Italy*

**Baked Cornish sardines with tomato, paprika, capers and toasted ciabatta**

*Saumur 2007 Domaine Langlois-Château, Loire Valley, France*

### Desserts

**Crème brûlée**

*Torrontés Tardío 2007 Familia Zuccardi, Mendoza, Argentina*

**White and dark chocolate marquise with toasted hazelnut ice cream**

*Quinta de la Rosa Finest Reserve Douro Valley, Portugal*

**This is a sample menu only. Dishes may change daily according to the availability of seasonal produce.**

*A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with more details about our food if you have any specific questions or requirements. All profits go to support the gallery.*