



# Tate Modern Restaurant

Offer available Monday – Thursday 11.30-12.30 only.

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

## Set Menu

2 courses      £15.95

3 courses      £19.95

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

### Swiss chard and Comté cheese tart

*St Véran 2007, Domaine des Nembrets, Mâconnais, Burgundy, France*

### Smoked duck with caramelised figs, radicchio and roasted walnuts

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

## Mains

### Vegetable stew with cannellini beans, chestnut and basil purée

*Picpoul de Pinet 2008 Domaine des Lauriers, Languedoc, France*

### Roast breast and leg of Suffolk chicken, braised Savoy cabbage and roasted garlic

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

## Desserts

### Pistachio crème brûlée with black cherry ice cream and sesame tuile

*Finest Full Rich 5yr Old, Henriques & Henriques, Madeira*

### Chocolate and marmalade tart with raspberry marshmallow

*Pedro Ximénez Reservas Especiales 'Cardenal Cisneros', Sánchez Romate, Sherry, Spain*

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.