

## The Rex Whistler, Tate Britain

Nyetimber, Classic Cuvee £12.50

Tate Barrel-Aged Negroni £12.00

### To Begin

*Scottish Salmon* £10.00

confit salmon, cucumber vichyssoise, horseradish potatoes, seaweed, salmon roe

*Scallops* £16.50

hand-dived Scottish scallops, wild mushrooms, potato, leek, jus-gras, truffle

*Mock Turtle Soup* £9.50

brown meat broth, meat raviolini, root vegetables, wild mushrooms

*Venison* £12.00

Tartare peppered loin, beetroot, blackberry, pickles, salt-cured egg

*British Goat's Cheese* £9.00

Ticklemore mousse, figs, walnuts, winter leaves

*Butternut Squash* £8.00

roast squash, pickled quince, pumpkin seeds, toasted buckwheat, sage

### To Follow

*Heritage Breed Pork* £20.00

grilled loin, 48 hour cooked pork belly, swede, apples, hispi cabbage, cider sauce

*Chalk Streams Trout* £18.50

Fillet of trout, sweet potato, broccoli, almonds, sauce vierge

*British Beef 'Hot Pot'* £22.50

fillet, ox cheek, chanterelles, vegetable terrine, onion jam, ale sauce

*Grouse* £27.00

Roast breast, confit leg, game chips, red currants, red cabbage, reform sauce

*Market Fish* £20.00

Roast fillet of fish, spinach, potatoes, curried mussel sauce

*Spiced Vegetables* £17.50

tandoori spice cauliflower, black coconut, lentil dahl, tomato chutney

Sommelier Wine Matches: 1 glass £8.00, 2 glasses £14.50, 3 glasses £21.00

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

£1 donation to Tate will be added to each bill