

## 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

*Roast British Beef* £28.00

45 day dry-aged rib of beef, horseradish sauce

*Heritage Breed Pork* £19.00

rack of pork roasted on the bone, apple sauce

*Leg of Lamb* £22.00

roasted rump of lamb, mint sauce

*all our Sunday roasts are served with Yorkshire pudding,  
seasonal vegetables, goose fat roast potatoes and traditional gravy*

*Market Fish* £20.00

Roast fillet of fish, new potatoes, hollandaise 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