Baby turnip, baby radish, golden beetroot house ferments. Labneh with borage, whipped butter, roasted red pepper humous and red pepper dip served with rye sourdough or focaccia and spiced carrot soup with toasted grains and preserved lemon Served at the Terrace Bar as part of Studio Olafur Eliasson Kitchen's collaboration with Tate Eats for Olafur Eliasson: In real life at Level 9 Restaurant, Tate Modern

Photo: Alcuin Stevenson / Studio Olafur Eliasson