

MOTHERING SUNDAY



2 COURSES £20 • 3 COURSES £25

To start

WHITE ONION & CIDER SOUP

Served with our Daily Toasted Breads (RGF)

SMOKED HADDOCK & LEEK FISHCAKE

Natural Peach Wood Smoked Haddock &
Sautéed Leeks, Dressed Leaves,
Homemade Tartare Sauce

CHICKEN LIVER PARFAIT

Granary Toast & Our House Caramelised
Red Onion Marmalade (RGF)

BURNT GOATS CHEESE

Sire Bank Dairy Farm Goats Cheese &
Chive Brulee, House Smoked Beetroot Jam,
Crushed Walnuts & Breads

ROAST BUTTERNUT SQUASH ARANCINI

Risotto Rice Balls, Sundried Tomato Puree,
Basil Oil, Toasted Squash Seeds

MOULES MARINIÈRE

Mussels, white wine, garlic & cream (RGF)

FRENCH BLACK PUDDING

Lyonnais Potatoes, Fried Onions,
Poached Egg, Hollandaise
(Supplement of £2)

To follow

Roasts

ROAST RUMP OF R&J'S SIGNATURE SALT AGED BEEF

or

ROAST GLOUCESTERSHIRE OLD SPOT PORK & CRACKLING

Yorkshire Pudding, Duck Fat Roast Potatoes,
Buttered Market Vegetables, Cauliflower
Cheese and Homemade Gravy

CORN-FED CHICKEN 'CASSEROLE'

Pan Roasted Chicken Supreme, Potato & Sage
Rosti served with a casserole of Puy Lentils,
Chantanay Carrots, Peas & Jus

KING PRAWN RISOTTO

King Prawns, Spinach, Peas,
Parmesan & Fresh Basil

CLASSIC FISH & CHIPS

Beer Battered Haddock, Homemade Chips,
Pea Puree

HEIRLOOM COURGETTE & YORKSHIRE FINE FETTLE TART

Individual Handmade Shortcrust Pastry
Tart, Buttered Baby New Potatoes, Thyme &
Cream Reduction (Fine Fettle ~ Yorkshire's
answer to Feta Cheese)

TANNIN LEVEL HOUSE BURGER

Crisp Gem Lettuce, Sliced Tomato, Melted
Cheddar Cheese, Secret Burger Sauce

To finish

RHUBARB CRÈME BRÛLÉE

Served with a Homemade Shortbread
Biscuit (RGF)

LEMON & HONEY BAKED CHEESECAKE

Tonka Bean Ice Cream, Lemon Curd Drizzle

BRAMLEY & BERRY CRUMBLE

Bramley Apple & Blackberries topped with a
Cinnamon Crumb, Homemade
Custard (GF)

STICKY TOFFEE PUDDING

A Classic Pudding, Black Treacle Ice Cream,
Toffee Sauce

TANNIN LEVEL CHOCOLATE BROWNIE

Warm Rich Dark Chocolate Brownie, White
Chocolate Flake Ice Cream, Chocolate Soil

ICE CREAM & SORBET (3 SCOOPS)

Vanilla Bean, Dark Chocolate & Sea Salt,
Black Treacle, Roast Strawberry, Ginger &
Caramel, Raspberry & Sorrell Sorbet

TANNIN LEVEL CHEESEBOARD

A choice of any 3 delicious artisan cheeses
with biscuits and garnish
(Supplement of £3)

Children's portions are available, please ask a member of staff for details.

Key: V = Vegetarian • GF = Gluten Free • RGF = Request Gluten Free.

As all our dishes are freshly prepared at The Tannin Level, we cannot guarantee they are free from nuts or other allergens.
If you have any food allergies or intolerances, please inform a member of staff.