

THE TANNIN LEVEL

RESTAURANT *↔* EST: 1985

Valentine's Menu

£30 Per Person

To Begin

WHITE ONION & CIDER SOUP

Granary Toast (V) (RGF)

HAM HOCK TERRINE

Toasted Ciabatta, House Piccalilli (RGF)

SCOTTISH SALMON & LEEK FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

BLUE CHEESE & RED ONION MARMALADE TARTE

Walnut Salad (V)

To Follow

SLOW BRAISED LAMB SHANK

Buttered Mash, Shredded Savoy Cabbage, Garden Peas, Minted Lamb Jus (RGF)

CHAR GRILLED CHICKEN BREAST

Sautéed Potato's, Sugar Snap Peas, Spinach, Sunblushed Tomatoes, Basil Oil (GF)

PAN SEARED BEEF MEDALIONS

Lyonnaise Potato's, Wilted Spinach, Brandy & Cream Sauce (GF)

PAN ROASTED HALIBUT FILLET

Pomme Neuf, Buttered Fine Beans, Crispy Kale, Smoked Mussel Veloute (RV)

OPEN FILO PARCEL

Butternut Squash, Red Onion, Beetroot, Goats Cheese Crust, with Chargrilled Jerusalem Artichoke.

Pudding

AN ASSIETTE OF TANNIN LEVEL DESSERTS TO SHARE

Chocolate Brownie, Sticky Toffee Pudding, Vanilla Crème Brulee, Lemon Tarte