

SUNDAY LUNCH



To Begin

HOMEMADE SOUP OF THE DAY ~ £5.25

Served with our Daily Toasted Breads
(RGF)(V)

SMOKED HADDOCK & LEEK FISHCAKE ~ £6.45

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

CHICKEN LIVER PARFAIT ~ £6.95

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

BURNT GOATS CHEESE ~ £7.75

Sire Bank Dairy Farm Goats Cheese & Chive
Brulee, House Smoked Beetroot Jam, House
Breads (V, RGF)

BUFFALO MOZZARELLA & SUNDRIED TOMATO ARANCINI ~ £6.50

Risotto Rice Balls, Green Leaves, Sun Dried
Tomato Pesto, Basil Oil (V)

YORKSHIRE ASPARAGUS ~ £7.25

Chargrilled Local Asparagus wrapped in
Parma Ham, Poached Egg, Homemade
Hollandaise Sauce (RV, GF)

TANNIN LEVEL PRAWN COCKTAIL ~ £8.95

Freshly cooked King Prawns, Crisp Lettuce,
homemade Bloody Mary Mayo, Toasted
Breads (RGF)

To Follow

OUR SIGNATURE ROASTS:

RUMP OF R&J'S SIGNATURE SALT AGED BEEF ~ £17.50

or

LOCALLY REARED PORK & CRACKLING ~ £15.95

or

HALF & HALF ~ £16.95

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

or

JUST THE VEG ~ £10.95

Roast Potatoes, Market Vegetables,
Cauliflower Cheese, Homemade Vegetarian
Gravy (V)



WARM CHICKEN or GRILLED HALLOUMI SALAD ~ £14.95

Sautéed New Potatoes, Wilted Spinach,
Sugar Snap Peas, Sunblushed Tomatoes,
Chorizo (RV)

ATLANTIC KING PRAWN RISOTTO ~ £13.95

King Prawns, Garden Peas, Baby Spinach,
Basil & Herb Oil (RV)

CLASSIC FISH & CHIPS ~ £13.50

Black Sheep Beer Battered Haddock,
Homemade Chips, Pea Puree

HEIRLOOM COURGETTE & FINE FETTLE TART ~ £13.95

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

TANNIN LEVEL HOUSE BURGER ~ £13.50

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

Puddings

CRÈME BRULEE OF THE DAY ~ £6.50

Served with a Homemade Shortbread Biscuit
(RGF)

BRAMLEY APPLE & SUMMER BERRY CRUMBLE ~ £6.50

Bramley Apple and Summer Berries topped
with a Cinnamon Crumb, Homemade
Custard (GF)

STICKY TOFFEE PUDDING ~ £6.50

A Classic Pudding, Black Treacle Ice Cream &
Toffee Sauce

TANNIN LEVEL CHOCOLATE BROWNIE ~ £6.50

Warm Rich Dark Chocolate Brownie, White
Chocolate Ice Cream, Chocolate Crumb

ICE CREAM or SORBET ~ £6.50 (3 SCOOPS)

Ice Cream; White Chocolate & Strawberry
Meringue, Hazelnut & Tonka Bean, Vanilla
Bean, Rich Dark Chocolate, Black Treacle,
Roast Strawberry, Ginger & Caramel
Sorbet; Sicilian Lemon, Raspberry & Sorrell
(GF)

TANNIN LEVEL CHEESEBOARD

A choice of any 3 or 5 delicious Artisan
Cheeses with Biscuits & Garnish

3 Cheeses ~ £7.50

5 Cheeses ~ £12.00



Children's portions are available, please ask a member of staff for details. Please note; the above dishes may be subject to change.

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

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.