

SUNDAY LUNCH



To Begin

WHITE ONION & CIDER SOUP ~ £6.95

Homemade Toasted Breads (V, RGF)

YORKSHIRE DUCK & COGNAC PARFAIT ~ £9.95

Fig & Tangerine Chutney; Dressed Leaves; Toasted Bread (RGF)

BOUDIN NOIR ~ £11.95

French Black Pudding; Sautéed Potatoes; Caramelised Onions;
Spinach; Poached Egg; Hollandaise Sauce

SEARED KING SCALLOPS ~ £14.50

Roasted Butternut Squash Puree; Sliced Chorizo;
Parma Ham Crumb; Parsnip Crisps

BURNT GOATS CHEESE ~ £9.95

Sire Bank Dairy Farm Goats Cheese & Chive Brûlée;
Red Onion Marmalade; Dressed Leaves;
Crispy Gingerbread (V, RGF)

OAK SMOKED SALMON & DILL FISHCAKES ~ £8.95

Garden Dressed Leaves; Homemade Tartare Sauce; Dill oil

BEETROOT & SORREL RISOTTO ~ £8.95 / £17.95

White Wine Risotto; Heritage Beetroot; Sorrel Leaves; Vegan
Parmigiano (V, Vegan, GF)

To Follow

OUR SIGNATURE ROASTS:

With Yorkshire Pudding, Roast Potatoes, Buttered Seasonal
Vegetables, Cauliflower Cheese, Homemade Gravy

MIN 28 DAY R&J's DRY SALT AGED RUMP OF BEEF ~ £20.95

or

YORKSHIRE WOODLAND PORK & CRACKLING ~ £19.95

or

HALF & HALF ~ £20.50

or

JUST THE VEG ~ £15.95

Yorkshire Pudding, Roast Potatoes, Buttered Seasonal Vegetables,
Cauliflower Cheese, Homemade Vegetarian Gravy (V)



THE TANNIN LEVEL ROAST TURKEY ~ £23.95

Locally Reared Turkey; Roast Potatoes; Pigs in Blankets and all the
Festive Trimmings! (RGF)

ROASTED VEGETABLE BONBONS ~ £17.95

Vegan Honey Roast Root Vegetables with Bulgur Wheat;
Pomegranate; Sweet Macerated Cranberries; Roast Chestnuts;
Spiced Potato Strings; Camomile Oil (V, Vegan)

THE TANNIN LEVEL BURGER ~ £16.95

8oz Signature Beef Burger, Smoked Bacon, Melted Cheese,
Iceberg Lettuce, Tomato, Skinny Fries

OVEN BAKED COD LOIN ~ £26.95

Petit Pois, Spinach & Mussel Stock Risotto; Steamed Mussels;
Golden Beetroot Carpaccio; Crispy Artichokes; Citrus Glaze (RGF)



VEGETABLES, POTATOES & SALADS ~ £4.50 Each

The finest local seasonal vegetables; the perfect addition to your chosen dish:

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS BRUSSEL SPROUTS WITH LARDONS
STICKY RED CABBAGE DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS HANDCUT CHIPS SKINNY FRIES

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

A 10% discretionary Service Charge is applied for parties of 6 and above; all service charges and tips go to our team.

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.

To Finish

CHRISTMAS PUDDING ~ £7.95

Brandy Sauce, Candied Orange (Request Vegan)

MULLED WINE POACHED PLUM & PEAR TART ~ £7.95

Cinnamon Crumb; Winter Berry Coulis;
Madagascan Vanilla Ice Cream

CHOCOLATE, ORANGE & HAZELNUT MOUSSE ~ £7.95

Chocolate Soil; Sweet Hazelnuts; Sugar Tuille (V, Vegan, GF)

CRANBERRY & AMARETTO BRÛLÉE ~ £7.95

Homemade Shortbread Biscuit. (RGF)

STICKY TOFFEE PUDDING ~ £7.95

A Classic Pudding with Black Treacle Ice Cream & Toffee Sauce

ICE CREAM ~ £6.95 (3 SCOOPS)

White Chocolate Flake; Vanilla Bean; Rich Dark Chocolate & Sea
Salt; Black Treacle; Strawberries & Cream (GF)

SORBET ~ £4.95 (2 SCOOPS)

Sicilian Lemon; Raspberry & Sorrel; Mandarin (GF, Vegan)