

# FROM THE CHARGRILL



*All our Steaks are locally sourced from highly renowned and multi award winning R&J Butchers, Waterford Farm, Ripon. In order to create their Signature Salt Aged Beef, Young Heifers graze freely in open pastures and enjoy the highest possible welfare standards. The beef is then matured in R&J's own Himalayan Salt Brick Chamber for up to 60 days. The combination of Himalayan salt bricks and strict humidity and temperature control, produces meat which not only has an exceptional flavour, but is also remarkably consistent in its quality. In our opinion, possibly the best steak we've ever tasted.*

**8oz RUMP STEAK ~ £18.95**

**10oz RIBEYE STEAK ~ £24.95**

**8oz BARREL CUT FILLET STEAK ~ £27.95**

Handcut Chips, Mushroom, Tomato and either Peppercorn, Béarnaise or Blue Cheese Sauce

**"SURF & TURF" ADD £5**

Garlic King Prawns, Handcut Chips and House Salad

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