

TO FOLLOW



TRIO OF PORK ~ £17.95

Yorkshire Crispy Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pie, Buttered Mash, Honey Glazed Piccolo Parsnips, Baked Apple Puree, Red Wine Jus

CORN FED CHICKEN CHASSEUR ~ £15.95

Buttered Mashed Potatoes, Tomato Lardon & Mushroom Sauce, Garden Peas (GF)

PAN SEARED DUCK BREAST ~ £21.95

Dauphinoise Potatoes, Sticky Red Cabbage, Wilted Spinach, Morello Cherry Jus (GF)

BAKED HALLOUMI ~ £13.95

Lyonnaise Potatoes, Wilted Rocket, Sun Blushed Tomatoes, Sugar Snap Peas, Basil Oil (V)(GF)

YORKSHIRE LAMB RUMP ~ £21.95

Petit Pois & Mint Bonbon, Braised Cabbage & Peas, Minted Lamb Jus (RGF)

MEDALLIONS of R&J's SIGNATURE HIMALAYAN SALT AGED BEEF RUMP FILLET ~ £19.95

Fondant Potato, Girolles, Tender Stem Broccoli, Caramelised Baby Onions and a Madeira Jus (GF)

PAN SEARED FILLET OF SEA BASS ~ £16.95

Parmentier Potatoes, Fine Beans, Cauliflower Puree, Pancetta Crumb, Herb Butter (GF)

PAN ROASTED COD CHUNK ~ £20.95

White Wine Risotto, Steamed Mussels, Bisque Sauce (GF)

ROAST SEASONAL ROOT VEGETABLE TARTE TATIN ~ £14.95

Sautéed New Potatoes, Roast Red Pepper Veloute (V) (Vegan) (GF)

SMOKED HADDOCK FLORENTINE ~ £15.95

Homemade Potato Rosti, Buttered Spinach, Poached Egg, Hollandaise Sauce (GF)

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.