

PUDDINGS



CRÈME BRULEE OF THE DAY ~ £6.50
Homemade Shortbread Biscuit. (RGF)

BRAMLEY APPLE & WINTER BERRY CRUMBLE ~ £6.50
Bramley Apple & Winter Berries topped with a Cinnamon Crumb, Homemade Custard (GF)

THE TANNIN LEVEL CHOCOLATE BROWNIE ~ £6.95
Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

STICKY TOFFEE PUDDING ~ £6.95
A Classic Pudding with Black Treacle Ice Cream & Toffee Sauce

CHOCOLATE ORANGE TART ~ £6.95
Satsuma Sorbet, Candied Orange Peel

ICE CREAM ~ £5.50 (3 SCOOPS)
White Chocolate Flake, Vanilla Bean, Rich Dark Chocolate & Sea Salt, Black Treacle, Roast Strawberry, Ginger & Caramel (GF)

SORBET ~ £4.00 (2 SCOOPS)
Sicilian Lemon, Satsuma (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.