

TO BEGIN



BREAD, OLIVES & OIL ~ £2.95

TANNIN LEVEL SOUP OF THE DAY ~ £5.95
Daily Toasted Breads (V, RGF)

SCOTTISH SALMON, LEEK & CHIVE FISHCAKE ~ £6.95
Dressed Leaves, Homemade Tartare Sauce

BUFFALO MOZZARELLA & SUNDRIED TOMATO ARANCINI ~ £6.95
Risotto Rice Balls, Green Leaves, Sundried Tomato Pesto, Basil Oil (V)

BURNT GOATS CHEESE ~ £7.75
Sire Bank Dairy Farm Goats Cheese & Chive Brulee, House Smoked Beetroot Salsa, House Breads (V, RGF)

SEARED MORAY FIRTH KING SCALLOPS ~ £10.95
Pea Puree, Black Pudding, Burnt Shallot's, Saffron Emulsion

SALT & PEPPER KING PRAWNS ~ £8.95
Lightly Battered Fresh Atlantic King Prawns, Fire Cracker Salsa, Dressed Leaves

TANNIN LEVEL CHICKEN LIVER PARFAIT ~ £6.95
Granary Toast, House Caramelised Red Onion Marmalade (RGF)

BOUDIN NOIR (FRENCH BLACK PUDDING) ~ £7.95
A Tannin Level Signature Dish; Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce

TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £16.95
Mini Fish & Chips, Sundried Tomato & Buffalo Mozzarella Arancini, Salmon Fishcake, Honey Roast Chorizo, Chicken Liver Parfait, Olives, Dressed Leaves, Grilled Bread

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.