

FROM THE CHARGRILL



All our Steaks are locally sourced from highly renowned and multi award winning Yorkshire Farmers. In order to create the best possible flavour, Young heritage breed Heifers (usually Hereford or Angus) graze freely in open pastures and enjoy the highest possible welfare standards. The beef is then matured and dry aged on the bone until it reaches perfection (a minimum of 28 days, but up to 60). The combination of exceptional welfare standards, traditional heritage breeds, and strictly controlled dry aging on the bone produces meat which not only has an exceptional flavour, but is also remarkably consistent in its quality.

8oz RUMP STEAK ~ £19.95

10oz RIBEYE STEAK ~ £26.95

8oz BARREL CUT FILLET STEAK ~ £28.95

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

SURF AND TURF

8oz RUMP STEAK, GARLIC KING PRAWNS ~ £24.95

10oz RIBEYE STEAK, GARLIC KING PRAWNS ~ £31.95

8oz BARREL CUT FILLET STEAK, GARLIC KING PRAWNS ~ £33.95

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