

LUNCH, PRE~THEATRE & EARLY BIRD



1 COURSE £11.95 ~ 2 COURSES £15.95 ~ 3 COURSES £19.95

Available; Tuesday 12-2pm, 5.30-9pm, Wednesday - Saturday 12-2pm, 5.30-7pm

To Begin

BREAD, OLIVES & HONEY ROAST CHORIZO

TANNIN LEVEL SOUP OF THE DAY

Daily Toasted Breads (V, RGF)

OAK SMOKED HADDOCK, LEEK & CHIVE FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

CHICKEN LIVER PARFAIT

Granary Toast, Homemade Caramelised Red Onion
Marmalade (RGF)

**BUFFALO MOZZARELLA AND SUNDRIED TOMATO
ARANCINI**

Risotto Rice Balls, Green Leaves, Sundried Tomato Pesto,
Basil Oil (V)

To Follow

CHARGRILLED CHICKEN BREAST

Dijon Mashed Potatoes, Baby Leeks, White Wine & Cream Veloute (GF)

ATLANTIC KING PRAWN RISOTTO

King Prawns, Garden Peas, Baby Spinach, Parmigiano Reggiano, Basil & Herb
Oil (RV, GF)

SMOKED TOFU & TORCHED FIGS

Crispy Smoked Tofu, Caramelised Figs, Lamb's Lettuce, Sweet Carrot, House
Dressing (V, Vegan, GF)

BAKED HALLOUMI

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

DUO OF PORK

Crispy Yorkshire Belly Pork, French Black Pudding Pasty, Buttered Mash,
Chantenay Carrots, Baked Apple Puree, Red Wine Jus

MINUTE STEAK

Skinny Fries, Leaves

To Finish

CRÈME BRULEE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

SUMMER BERRY & APPLE CRUMBLE

Summer Berries & Apples topped with a Cinnamon Crumb,
Homemade Custard (GF)

STICKY TOFFEE PUDDING

A Classic Pudding, Black Treacle Ice Cream & Toffee Sauce

THE TANNIN LEVEL CHOCOLATE BROWNIE

Warm Rich Dark Chocolate Brownie, White Chocolate Ice
Cream, Chocolate Crumb

ICE CREAM OR SORBET DUO

Choose from: White Chocolate Flake, Vanilla Bean, Rich Dark
Chocolate & Sea Salt, Black Treacle, Roast Strawberry, Ginger &
Caramel (GF)

Sorbet: Lemon, Mandarin (GF) (Vegan)

VEGETABLES, POTATOES & SALADS ~ £3.50

The finest local seasonal vegetables; the perfect addition to your chosen dish.

HONEY GLAZED CHANTENAY CARROTS DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS
MASHED POTATOES HANDCUT CHIPS SKINNY FRIES

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.