

TO BEGIN



TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £19.95

Mini Fish & Chips, Sundried Tomato & Buffalo Mozzarella Arancini, Smoked Haddock Fishcake, Honey Roast Chorizo, Chicken Liver Parfait, Dressed Leaves, Grilled Bread

SOUP OF THE DAY ~ £5.95

Daily Toasted Breads (V, RGF)

OAK SMOKED HADDOCK, 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 ~ £8.95

Sire Bank Dairy Farm Goats Cheese & Chive Brulee, Beetroot Salsa, House Breads (V, RGF)

SEARED MORAY FIRTH KING SCALLOPS ~ £10.95

French Black Pudding, Pea Puree, Burnt Shallots, Saffron Emulsion

TANNIN LEVEL PRAWN COCKTAIL ~ £9.95

Freshly cooked Atlantic King Prawns, Crispy Leaves, Bloody Mary Mayo, Granary Toast (RGF)

CHICKEN LIVER PARFAIT ~ £6.95

Granary Toast, Homemade Caramelised Red Onion Marmalade (RGF)

BOUDIN NOIR (FRENCH BLACK PUDDING) ~ £8.45

A Tannin Level Signature Dish; Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce



On the Side

BREAD, OLIVES & OIL (V, RGF) ~ £2.95

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.