

# TO FOLLOW



## **TRIO OF PORK ~ £17.95**

Crispy Yorkshire Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pasty, Buttered Mash, Chantenay Carrots, Baked Apple Puree, Red Wine Jus

## **AUBERGINE & SMOKED PAPRIKA HOTPOT ~ £14.95**

Aubergine, Courgette, Red & Green Peppers, Smoked Paprika & Tomato Ragù, Sliced Potatoes (V, Vegan, GF)

## **CHARGRILLED CHICKEN BREAST ~ £15.95**

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

## **PAN ROASTED COD CHUNK ~ £19.95**

Hassleback Potato, Chorizo, Fine Beans, Artichoke Puree, Artichoke Crisps, Salsa Verde

## **PAN SEARED DUCK BREAST ~ £22.95**

Dauphinoise Potatoes, Orange Braised Chicory, Wilted Spinach, Redcurrants, Port Jus (GF)

## **SMOKED TOFU & TORCHED FIGS ~ £14.95**

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

## **PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95**

Garlic & Thyme Croquette, Cavolo Nero, Marinated Beetroot, Burnt Red Onion, Minted Lamb Jus (RGF)

## **MEDALLIONS OF OUR SIGNATURE DRY AGED BEEF RUMP ~ £20.95**

Fondant Potato, Wild Mushrooms, Tender Stem Broccoli, Caramelised Baby Onions, Cream & Brandy Sauce (GF)

## **SEARED FILLET OF SEA BASS ~ £17.95**

Steamed Mussels, Parmentier Sweet Potatoes, Samphire, Mussel Veloute, Shaved Fennel, Radish Julienne (GF)

## **BAKED HALLOUMI ~ £14.95**

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



## **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.