

PRE~THEATRE & EARLY BIRD



2 COURSES £15.95 ~ 3 COURSES £19.95

Available; Tuesday - Saturday 5.30-6.45pm

To Begin

BREAD, OLIVES & HONEY ROAST CHORIZO

TANNIN LEVEL SOUP OF THE DAY

Daily Toasted Breads (V, RGF)

BURNT GOATS CHEESE

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

ROAST SALMON & DILL FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

CHICKEN LIVER PARFAIT

Granary Toast, Homemade Caramelised Red Onion Marmalade (RGF)

BEETROOT & SORREL RISOTTO

White Wine Risotto, Heritage Beetroot, Sorrel Leaves, Vegan Parmigiano (V, Vegan, RGF)

To Follow

DUO OF PORK (£2 Supplement)

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

CHARGRILLED CHICKEN BREAST

Potato Rosti, Lardons, Puy Lentil & Pea 'Casserole'

ATLANTIC KING PRAWN RISOTTO

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

AUBERGINE & SMOKED PAPRIKA HOTPOT

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

ROASTED ROOT VEGETABLE WELLINGTON

Pearl Barley, Rich Vegetable Jus (V, Vegan)

MINUTE STEAK

Skinny Fries, Leaves

To Finish

CRÈME BRULÉE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

WINTER BERRY & APPLE CRUMBLE

Winter Berries & Bramley Apple topped with 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 ~ £3.95

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

HONEY GLAZED PICCOLO PARSNIPS DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS
STICKY RED CABBAGE 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.