

TO BEGIN



BOUDIN NOIR ~ £8.95

French Black Pudding, Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce

BURNT GOATS CHEESE ~ £7.95

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

SOUP OF THE DAY ~ £5.95

Daily Toasted Breads (V, RGF)

ROAST SALMON & DILL FISHCAKE ~ £6.95

Dressed Leaves, Homemade Tartare Sauce

SEARED MORAY FIRTH KING SCALLOPS ~ £10.95

Cauliflower Puree, Pancetta Crumb, Parsnip Crisps

HAM HOCK TERRINE ~ £8.95

Homemade Piccalilli, Toasted Ciabatta

BEETROOT & SORREL RISOTTO ~ £6.95

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

CHICKEN LIVER PARFAIT ~ £6.95

Granary Toast, Homemade Caramelised Red Onion Marmalade (RGF)

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

Mini Fish & Chips, Roast Salmon Fishcake, Honey Roast Chorizo, Crispy Halloumi, Chicken Liver Parfait, Dressed Leaves, Grilled Bread



On the Side

BREAD, OLIVES & OIL (V, RGF) ~ £2.95

Key: V = Vegetarian • CF = 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.