

TO FINISH



WINTER BERRY & APPLE CRUMBLE ~ £6.95

Winter Berries & Bramley Apple topped with Cinnamon Crumb, Homemade Custard (GF)

HOT PLUM TART ~ £7.45

Rich Plums Poached in Red Wine, Sweet Ginger Crumb, Vanilla Ice Cream

CRÈME BRULEE OF THE DAY ~ £6.95

Homemade Shortbread Biscuit. (RGF)

THE TANNIN LEVEL CHOCOLATE BROWNIE ~ £6.95

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

STICKY TOFFEE PUDDING ~ £6.95

A Classic Pudding with Black Treacle Ice Cream & Toffee Sauce

ICE CREAM ~ £5.95 (3 SCOOPS)

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

SORBET ~ £4.00 (2 SCOOPS)

Sicilian Lemon, Mandarin (GF) (Vegan)

Brandy

COURVOISIER VSOP ~ 25ml: £3.60

REMY MARTIN VSOP ~ 25ml: £3.75

COURVOISIER XO ~ 25ml: £9.00

Dessert Wines

SAMOS VIN DOUX, GREECE 2017 ~ 125ml: £3.95, ½ Bottle: £19.50

Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.

RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £6.95

Typical raisin flavours and distinctive Muscat aromas.

CHATEAU FILHOT, SAUTERNES, BORDEAUX, FRANCE 2015 ~ 125ml: £9.25,

½ Bottle: £35.95

Medium bodied, with an orange, apricot, pineapple and honeysuckle personality. A light, easy style.

Whisky

DALMORE 12 ~ 25ml: £4.25

BOWMORE 12 ~ 25ml: £3.95

HIGHLAND PARK 12 ~ 25ml: £3.95

TALISKER 10 ~ 25ml: £4.25

GLENMORANGIE 10 ~ 25ml: £3.95

LAPHROIG 10 ~ 25ml: £4.10

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.