

TO FOLLOW



TRIO OF PORK ~ £17.95

Crispy Yorkshire Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pasty, Buttered Mash, Piccolo Parsnips, 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)

PAN SEARED DUCK BREAST ~ £22.95

Dauphinoise Potatoes, Sticky Red Cabbage, Wilted Spinach, Redcurrants, Port Jus (GF)

CHARGRILLED CHICKEN BREAST ~ £15.95

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

PAN ROASTED SALMON FILET ~ £19.95

Sliced Potato Tarte Tatin, Haddock Prawn & Dill Cakes, Buttered Cavolo Nero, Lemon Beurre Blanc

MEDALLIONS OF BEEF RUMP ~ £20.95

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

PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95

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

ROASTED ROOT VEGETABLE WELLINGTON ~ £15.95

Pearl Barley, Rich Vegetable Jus (V, Vegan)

PAN ROASTED COD CHUNK ~ £21.95

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

STEAKS (Minimum 28 day dry aged on the bone)

Hand Cut Chips, Mushroom, Tomato and either Peppercorn, Béarnaise or Blue Cheese Sauce:

8oz RUMP ~ £19.95 10oz RIBEYE ~ £26.95 8oz BARREL CUT FILLET ~ £28.95



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.