

LUNCH



1 COURSE £11.95 ~ 2 COURSES £15.95 ~ 3 COURSES £19.95 (Available Tuesday – Saturday; 12 noon – 2:00pm)

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)

CLASSIC FISH & CHIPS

Beer Battered Haddock, Homemade Chips, Homemade Tartare Sauce, Pea Puree

AUBERGINE & SMOKED PAPRIKA HOTPOT

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

MINUTE STEAK

Skinny Fries, Leaves

HOUSE BURGER

Skinny Fries, Crisp Lettuce, Sliced Tomato, Melted Cheese, House Burger Sauce



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



VEGETABLES, POTATOES & SALADS ~ £3.95

HONEY GLAZED PICCOLO PARSNIPS DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS STICKY RED CABBAGE MASHED POTATOES HANDCUT CHIPS SKINNY FRIES



Freshly Made Sandwiches

Served on Toasted Ciabatta with Hand Cut Chips, Skinny Fries, Soup or House Salad;

CHICKEN & BACON ~ £8.95

Chargrilled Chicken Breast & Smoky Bacon, Crisp Lettuce, Mayo (RGF)

HALLOUMI ~ £8.95

Baked Halloumi, Tomato Salsa, Rocket, House Dressing (V)

MUSHROOM & BLUE CHEESE ~ £8.95

Creamed Field Mushroom, Melted Yorkshire Blue Cheese (V, RGF)

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)

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.