

THE TANNIN LEVEL

RESTAURANT ✦ EST: 1985

A Taste of The Tannin Level

Tuesday 11th to Friday 14th February 2020

£35 Per Person (7 Courses)

KIR ROYALE (£9.95 per 125ml glass)

WHITE ONION & CIDER SOUP

Granary Toast

CHICKEN LIVER PARFAIT

Granary Toast, Homemade Caramelised Red Onion Marmalade

PICPOUL DE PINET (£5.30 per 125ml glass)

SEARED MORAY FIRTH KING SCALLOP

Cauliflower Puree, Pancetta Crumb, Parsnip Crisps

PAN ROASTED SALMON FILET

Haddock Prawn & Dill Cake, Buttered Cavolo Nero, Lemon Beurre Blanc

CHENIN BLANC ~ SIMONSVLEI (£4.40 per 125ml glass)

MEDALLION OF BEEF RUMP

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

MALBEC ~ INACAYAL (£5.20 per 125ml glass)

ASSIETTE OF DESSERTS

Chocolate Brownie with White Chocolate Ice Cream, Sticky Toffee Pudding with Black Treacle Ice Cream, Vanilla Crème Brulee

SAMOS VIN DOUX, GREECE 2017 (£6.95 per 125ml glass)

COFFEE & HOMEMADE TRUFFLES

COURVOISIER VSOP (£3.60 PER 25ML GLASS)

Please note The Tasting Menu must be ordered by the whole table.