

# 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)

## **SMOKED HADDOCK & LEEK FISHCAKE ~ £6.95**

Dressed Leaves, Homemade Tartare Sauce

## **SEARED MORAY FIRTH KING SCALLOPS ~ £10.95**

Cauliflower Puree, Pancetta Crumb, Parsnip Crisps

## **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, Smoked Haddock & Leek Fishcake, Honey Roast Chorizo, Crispy Halloumi, Chicken Liver Parfait, Dressed Leaves, Grilled Bread



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.