

# TO FOLLOW



## TRIO OF PORK ~ £18.95

Crispy Yorkshire Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pasty, Buttered Mash, Honey Glazed Chantenay Carrots, Baked Apple Puree, Red Wine Jus

## PAN SEARED DUCK BREAST ~ £22.95

Dauphinoise Potatoes, Chargrilled Orange Braised Chicory, Wilted Spinach, Redcurrants, Port Jus (GF)

## CHARGRILLED CHICKEN BREAST ~ £15.95

Buttered Mashed Potatoes, Baby Leeks, White Wine and Cream Sauce

## MEDALLIONS OF R&J's SALT AGED 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)

## WARM TOFU or HALOUMI SALAD ~ £15.95

Crisp Seasoned Tofu or Haloumi, Sautéed Potatoes, Sugar Snap Peas, Sunblushed Tomatoes, Baby Spinach, Basil Oil (V, Request 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

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 CHANTENAY CARROTS   DRESSED HOUSE SALAD   BUTTERED SEASONAL GREENS   DAUPHINOISE 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