

LUNCH



1 COURSE £11.95 ~ 2 COURSES £15.95 ~ 3 COURSES £19.95

To Begin

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)

SMOKED HADDOCK & LEEK FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

CHICKEN LIVER PARFAIT

Granary Toast, Homemade Caramelised Red Onion
Marmalade (RGF)

BETROOT & 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, Honey
Glazed Chantenay Carrots, Baked Apple Puree, Red Wine Jus

WARM TOFU or HALOUMI SALAD

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

CHARGRILLED CHICKEN BREAST

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

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

HOUSE BURGER

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

To Finish

CRÈME BRULEE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

SUMMER BERRY & APPLE CRUMBLE

Summer 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)



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



VEGETABLES, POTATOES & SALADS ~ £3.95

HONEY GLAZED CHANTENAY CARROTS DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS DAUPHINOISE 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, RGF)

MUSHROOM & BLUE CHEESE ~ £8.95

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

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.