

SUNDAY LUNCH



To Begin

TANNIN LEVEL SOUP OF THE DAY ~ £5.95
Daily Toasted Breads (V, RGF)

SMOKED HADDOCK & LEEK FISHCAKE ~ £6.95
Dressed Leaves, Homemade Tartare Sauce

TANNIN LEVEL CHICKEN LIVER PARFAIT ~ £6.95
Granary Toast & our House Caramelised Red Onion Marmalade (RGF)

BURNT GOATS CHEESE ~ £7.95
Sire Bank Dairy Farm Goats Cheese & Chive Brulee, Beetroot Salsa, House Breads (V, RGF)

BETROOT & SORREL RISOTTO ~ £6.95
White Wine Risotto, Heritage Beetroot, Sorrel Leaves, Vegan Parmigiano (V, Vegan, RGF)

BOUDIN NOIR ~ £8.95
French black Pudding, Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce

To Follow

OUR SIGNATURE ROASTS:

OUR SIGNATURE RUMP OF DRY AGED BEEF ~ £17.50

or

LOCALLY REARED PORK & CRACKLING ~ £15.95

or

HALF & HALF ~ £16.95

Yorkshire Pudding, Roast Potatoes, Buttered Market Vegetables, Cauliflower Cheese, Homemade Gravy

or

JUST THE VEG ~ £11.95

Roast Potatoes, Market Vegetables, Cauliflower Cheese, Homemade Vegetarian Gravy (V)



CHARGRILLED CHICKEN BREAST ~ £15.95

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

ATLANTIC KING PRAWN RISOTTO ~ £14.95

King Prawns, Garden Peas, Baby Spinach, Parmigiano Reggiano, Basil & Herb Oil (RV) (GF)

TANNIN LEVEL HOUSE BURGER ~ £15.95

Crisp Baby Gem Lettuce, Sliced Tomato, Melted Cheddar Cheese, Secret Burger Sauce, Skinny Fries

To Finish

CRÈME BRULEE OF THE DAY ~ £6.95
Homemade Shortbread Biscuit. (RGF)

SUMMER BERRY & APPLE CRUMBLE ~ £6.95
Summer Berries & Bramley Apple topped with Cinnamon Crumb, Homemade Custard (GF)

STICKY TOFFEE PUDDING ~ £6.95
A Classic Pudding, Black Treacle Ice Cream & Toffee Sauce

THE TANNIN LEVEL CHOCOLATE BROWNIE ~ £6.95
Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

ICE CREAM ~ £5.50 (3 SCOOPS)
White Chocolate Flake, Vanilla Bean, Rich Dark Chocolate & Sea Salt, Black Treacle, Roast Strawberry, Ginger & Caramel (GF)

SORBET ~ £4.00 (2 SCOOPS)
Sicilian Lemon, Mandarin (GF) (Vegan)



VEGETABLES, POTATOES & SALADS ~ £3.95

HONEY GLAZED CHANTENAY CARROTS DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS DAUPHINOISE POTATOES HANDCUT CHIPS SKINNY FRIES

Children's portions are available, please ask a member of staff for details. Please note; the above dishes may be subject to change.

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.