

TO FOLLOW



PAN SEARED DUCK BREAST ~ £22.95

Dauphinoise Potatoes, Sticky Red Cabbage, Wilted Spinach, Redcurrants, Port Jus (GF)

ROASTED VEGETABLE & SPINACH PITHIVIER ~ £16.95

Classic Layered French Pie, Brussel Sprout Leaves, Forest Mushrooms, Crushed Chestnuts, Mushroom Veloute (V, Vegan)

PAN SEARED SEA BASS ~ £22.95

Garlic Butter King Prawns, Lobster Bisque & Braised Chard Risotto, Parsnip Crisps (RGF)

WARM HALOUMI WINTER SALAD ~ £15.95

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

PAN ROASTED CHICKEN BREAST ~ £16.95

Braised Chard, Chargrilled Chicory, Parmentier Potatoes, Red Wine Jus (GF)

MEDALLIONS OF R&J's SALT AGED BEEF RUMP ~ £20.95

Fondant Potato, Wild Mushrooms, Tender Stem Broccoli, Caramelised Pearl Onions, Brandy & Cream Sauce (GF)

PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95

Garlic & Thyme Croquette, Cavolo Nero, Marinated Beetroot, Burnt Red Onion, Minted Lamb Jus (RGF)

TRIO OF PORK ~ £18.95

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

STEAKS

(Minimum 28 day dry aged on the bone in a Himalayan Salt Brick Chamber)

Hand Cut Chips, Mushroom, Tomato and either Peppercorn, Béarnaise or Blue Cheese Sauce:

8oz RUMP ~ £19.95 8oz BARREL CUT FILLET ~ £29.95



VEGETABLES, POTATOES & SALADS ~ £3.95

The finest local seasonal vegetables; the perfect addition to your chosen dish:

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS BRUSSEL SPROUTS WITH LARDONS & CHESTNUTS DRESSED HOUSE SALAD
STICKY RED CABBAGE BUTTERED SEASONAL GREENS 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