

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)

DUCK LIVER & COGNAC PARFAIT

Toast, Homemade Fig & Clementine Chutney (RGF)

BURNT GOATS CHEESE

Sire Bank Dairy Farm Goats Cheese & Chive Brulee,
Beetroot Salsa, House Breads (V, RGF)

FRESH SCOTTISH SALMON & DILL FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

BEETROOT & SORREL RISOTTO

White Wine Risotto, Heritage Beetroot, Sorrel Leaves,
Vegan Parmigiano (V, Vegan, GF)

To Follow

DUO OF PORK (£2 Supplement)

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

WARM HALOUMI WINTER SALAD

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

CHARGRILLED CHICKEN BREAST

Buttered Mashed Potatoes, Chestnut Mushrooms, Peas,
White Wine, Tarragon & Cream Sauce

ATLANTIC KING PRAWN RISOTTO

King Prawns, Garden Peas, Baby Spinach, Parmesan, Basil & Herb Oil (GF)

CLASSIC FISH & CHIPS

Battered Haddock, Homemade Chips, Homemade Tartare Sauce, Pea Pureé

HOUSE BURGER

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

To Finish

BAILEYS CRÈME BRULEE

Homemade Shortbread Biscuit. (RGF)

CHRISTMAS SPICED PLUM, APPLE & BERRY CRUMBLE

Plum, Apple, & Berries with Christmas Spices, topped with
Cinnamon Crumb, Homemade Custard (GF, Request Vegan)

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, Scottish Salmon & Dill Fishcake, Honey Roast Chorizo, Crispy Halloumi, Duck Liver Parfait, Dressed Leaves, Grilled Bread



VEGETABLES, POTATOES & SALADS ~ £3.95

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



Freshly Made Sandwiches

Served on Toasted Ciabatta with either 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, Red Onion Marmalade, 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.