

SUNDAY LUNCH



To Begin

TANNIN LEVEL SOUP OF THE DAY ~ £6.95
Daily Toasted Breads (V, RGF)

FRESH SCOTTISH SALMON & DILL FISHCAKE ~ £7.95
Dressed Leaves, Homemade Tartare Sauce

DUCK LIVER & COGNAC PARFAIT ~ £8.95
Toast, Homemade Fig & Clementine Chutney (RGF)

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

BEETROOT & SORREL RISOTTO ~ £7.95
White Wine Risotto, Heritage Beetroot, Sorrel Leaves, Vegan
Parmigiano (V, Vegan, GF)

BOUDIN NOIR ~ £9.95
French black Pudding, Lyonnaise Potatoes, Caramelised Onions,
Spinach, Poached Egg, Hollandaise Sauce

To Follow

OUR SIGNATURE ROASTS:
With Yorkshire Pudding, Roast Potatoes, Buttered Market
Vegetables, Cauliflower Cheese, Homemade Gravy

MINIMUM 28 DAY DRY SALT AGED RUMP OF BEEF ~ £17.50
or

LOCALLY REARED PORK & CRACKLING ~ £15.95

or
HALF & HALF ~ £16.95

or
JUST THE VEG ~ £11.95
Yorkshire Pudding, Roast Potatoes, Buttered Market Vegetables,
Cauliflower Cheese, Homemade Vegetarian Gravy (V)



ROASTED VEGETABLE & SPINACH PITHIVIER ~ £16.95
Classic Layered French Pie, Brussel Sprout Leaves, Forest
Mushrooms, Crushed Chestnuts, Mushroom Veloute (V, Vegan)

PAN ROASTED CHICKEN BREAST ~ £16.95
Braised Chard, Chargrilled Chicory, Parmentier Potatoes, Red Wine
Jus (GF)

TANNIN LEVEL HOUSE BURGER ~ £15.95
Crisp Lettuce, Sliced Tomato, Melted Cheese, House Burger Sauce,
Skinny Fries



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

To Finish

BAILEYUS CRÈME BRULEE ~ £6.95
Homemade Shortbread Biscuit. (RGF)

**CHRISTMAS SPICED PLUM,
APPLE & BERRY CRUMBLE ~ £6.95**
Plum, Apple, & Berries with Christmas Spices, topped with
Cinnamon Crumb, Homemade Custard (GF, Request Vegan)

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)

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.