LUNCH

12

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)

CHICKEN LIVER PARFAIT

Granary Toast, Homemade Caramelised Red Onion Marmalade (RGF)

SMOKED HADDOCK & LEEK FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

BEETROOT & SORREL RISOTTO

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

HARROGATE BLUE CHEESE TART

Harrogate Blue Cheese, Red Onion Marmalade, Dressed Leaves, Candied Walnuts (V) To Follow

PORK, LEEK & BLACK PEPPER SAUSAGES

Buttered Mash, Rich Onion Gravy, Peas

CHARGRILLED CHICKEN BREAST

Colcannon, Petit Pois, White Wine Tarragon & Cream Sauce

SMOKED HADDOCK RISOTTO

White Wine Risotto, Smoked Haddock, Baby Leeks, Soft Poached Egg, Lemon Oil (GF)

THE TANNIN LEVEL BURGER

80z Beef Burger, Smoked Bacon, Gruyere Cheese, Iceberg Lettuce, Tomato, Onion, Skinny Fries

SLOW ROASTED BELLY PORK (£2 Supplement)

Dijon Mash, Honey Glazed Chantenay Carrots, Petit Pois, Mustard & Cider Veloute

WARM HALOUMI or TOFU SALAD

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

CLASSIC FISH & CHIPS

Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Pea Puree

101

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

+2+

VEGETABLES, POTATOES & SALADS ~ £3.95

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS MASHED POTATOES PEAS, BACON, LEAVES & MINT BUTTERED NEW POTATOS DRESSED HOUSE SALAD 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

HALLOUMI ~ £8.95

MUSHROOM & BLUE CHEESE ~ £8.95

Chargrilled Chicken Breast & Smoky Bacon, Crisp Lettuce, Mayo (RGF)

Baked Halloumi, Red Onion Marmalade, Rocket, House Dressing (V, RGF)

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

To Finish

CRÈME BRULEE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

APPLE & RHUBARB CRUMBLE

Apple, & Rhubarb, 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)