

TO FOLLOW



TRIO OF PORK ~ £18.95

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

PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95

Pea & Mint Croquette, Hispi Cabbage, Crispy Shallots, White Onion Puree, Lamb Jus (RGF)

PAN SEARED SEA BASS ~ £18.95

Samphire, Parmentier Potatoes, Cucumber Beurre Blanc (GF)

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

Fondant Potato, Tender Stem Broccoli, Glazed Roscoff Onions, Horseradish Puree, Brandy & Cream Sauce (GF)

CHARGRILLED CHICKEN BREAST ~ £17.95

Smoked Bacon & Potato Bonbon, Fine Beans, Parma Ham Tuille, Red Wine Jus (RGF)

ROASTED COD CHUNK ~ £22.95

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

MEDITERRANIAN VEGETABLE TART ~ £16.95

Parmentier Potatoes, Tender Stem Broccoli with Toasted Almonds, Roasted Red Pepper Sauce (V, Vegan)

PAN ROASTED DUCK BREAST ~ £22.95

Dauphinoise Potatoes, Peas with Bacon & Lettuce, Red Wine & Port Jus (GF)

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 MASHED POTATOES
BUTTERED NEW POTATOES DRESSED HOUSE SALAD 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