

# SUNDAY LUNCH



## To Begin

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

**HARROGATE BLUE CHEESE TART ~ £7.95**  
Harrogate Blue Cheese, Red Onion Chutney, Candied Walnuts,  
Dressed Leaves, (V)

**CHICKEN LIVER PARFAIT ~ £8.95**  
Toast, Homemade Fig & Clementine Chutney (RGF)

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

**SEARED KING SCALLOPS ~ £10.95**  
Cauliflower Crumb, Crispy Kale, Cauliflower & Saffron Puree

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

**SMOKED HADDOCK & LEEK FISHCAKE ~ £7.95**  
Dressed Leaves, Homemade Tartare Sauce

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

## 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)



**MEDITERRANEAN VEGETABLE TART ~ £16.95**  
Parmentier Potatoes, Tender Stem Broccoli with Toasted Almonds,  
Roasted Red Pepper Sauce (V, Vegan)

**PAN ROASTED CHICKEN BREAST ~ £17.95**  
Smoked Bacon & Potato Bonbon, Fine Beans, Parma Ham Tuille, Red  
Wine Jus (GF)

**THE TANNIN LEVEL BURGER ~ £15.95**  
8oz Signature Beef Burger, Smoked Bacon, Melted Cheese,  
Iceberg Lettuce, Tomato, 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   MASHED POTATOES  
BUTTERED NEW POTATOES   DRESSED HOUSE SALAD   BUTTERED SEASONAL GREENS   HANDCUT CHIPS   SKINNY FRIES

*Children's portions are available, please ask a member of staff for details. Please note; the above dishes may be subject to change.*

## To Finish

**CRÈME BRULEE OF THE DAY ~ £6.95**  
Homemade Shortbread Biscuit. (RGF)

**APPLE & RHUBARB CRUMBLE ~ £6.95**  
Apple, & Rhubarb, 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)

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.