

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
Granary Toast, Homemade Caramelised Red Onion Marmalade
(RGF)

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

SEARED KING SCALLOPS ~ £10.95
Crispy Kale, Cauliflower Crumb, 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

BEETROOT & 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)



MEDITERRANIAN 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 Crumb,
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

To Finish

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

HARROGATE MESS ~ £6.95
Crisp Meringue Shards, Fresh Strawberries, Strawberry Puree, Fresh
Cream, Slingsby Gin

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 ~ £5.95 (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.