

# LUNCH



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)

### **HARROGATE BLUE CHEESE TART**

Harrogate Blue Cheese, Red Onion Chutney, Candied Walnuts, Dressed Leaves, (V)

### **SMOKED HADDOCK & LEEK FISHCAKE**

Dressed Leaves, Homemade Tartare Sauce

### **BEETROOT & SORREL RISOTTO**

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

## *To Follow*

### **PAN FRIED FILLET OF HAKE**

Chorizo & Pea Fricassee, New Potatoes

### **CHARGRILLED CHICKEN BREAST**

Colcannon, White Wine Tarragon & Cream Sauce (GF)

### **SMOKED HADDOCK RISOTTO**

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

### **THE TANNIN LEVEL BURGER**

8oz Signature Beef Burger, Smoked Bacon, Melted Cheese, Iceberg Lettuce, Tomato, Skinny Fries

### **SLOW ROASTED BELLY PORK (£2 Supplement)**

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

### **WARM HALLOUMI or TOFU SALAD**

Crisp Seasoned Halloumi 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



## *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)

### **HARROGATE MESS**

Crisp Meringue Shards, Fresh Strawberries, Strawberry Puree, Fresh Cream, Slingsby Gin (GF)

### **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)

### **TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £19.95**

Mini Fish & Chips, Smoked Haddock & Leek Fishcake, Honey Roast Chorizo, Crispy Halloumi, Chicken Liver Parfait, Dressed Leaves, Grilled Bread



### **VEGETABLES, POTATOES & SALADS ~ £3.95**

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

### *Freshly Made Sandwiches*

Served on Toasted Ciabatta with either Hand Cut Chips, Skinny Fries, Soup or House Salad;

### **CHICKEN & BACON ~ £8.95**

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

### **HALLOUMI ~ £8.95**

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

### **MUSHROOM & BLUE CHEESE ~ £8.95**

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

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.