

LUNCH



1 COURSE £12.95 ~ 2 COURSES £16.95 ~ 3 COURSES £20.95

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)

ROAST SALMON & DILL 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 (GF)

CHARGRILLED CHICKEN BREAST

Buttered Mash, 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 Carrots, Petit Pois, Mustard & Cider Velouté (GF)

ROASTED VEGETABLE BONBON

Puy Lentil Cassoulet, Parsnip Crisps (V)(Vegan)

CLASSIC FISH & CHIPS

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



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

Mini Fish & Chips, Roast Salmon & Dill Fishcake, Honey Roast Chorizo, Crispy Halloumi, Chicken Liver Parfait, Dressed Leaves, Grilled Bread



VEGETABLES, POTATOES & SALADS ~ £4

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS MASHED POTATOES
STICKY RED CABBAGE 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 ~ £9.95

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

HALLOUMI ~ £9.95

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

MUSHROOM & BLUE CHEESE ~ £9.95

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

To Finish

CRÈME BRULEE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

TOFFEE APPLE CRUMBLE

Stewed Bramley Apple with a hint of Toffee, topped with Cinnamon Crumb, Homemade Custard (GF, Request Vegan)

THE TANNIN LEVEL CHOCOLATE BROWNIE

Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

STICKY TOFFEE PUDDING

A Classic Pudding, Black Treacle Ice Cream & Toffee Sauce

ICE CREAM OR SORBET DUO

Ice Cream: White Chocolate Flake, Vanilla Bean, Rich Dark Chocolate & Sea Salt, Black Treacle, Ginger & Caramel (GF)

Sorbet: Lemon, Strawberry Sherbet, 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.