

TO BEGIN



WHITE ONION & CIDER SOUP ~ £6.95

Toasted Breads, Crispy Onions (V) (RGF)

GOATS CHEESE PARFAIT ~ £8.95

Gingerbread Toasts, Mulled Wine Poached Plums (V)

FRESH SCOTTISH SALMON & DILL FISHCAKE ~ £7.95

Dressed Leaves, Homemade Tartare Sauce

BOUDIN NOIR ~ £10.95

French Black Pudding, Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce

SEARED KING SCALLOPS ~ £12.95

Roasted Butternut Squash Pureé, Sliced Chorizo, Parma Ham Crumb, Parsnip Crisps

DUCK LIVER & COGNAC PARFAIT ~ £8.95

Granary Toast, Homemade Fig & Clementine Chutney (RGF)

HARROGATE BLUE CHEESE TART ~ £7.95

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

BETROOT & SORREL RISOTTO ~ £7.95 / £14.95

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

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, Duck Liver & Cognac Parfait, Dressed Leaves, Grilled Bread



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.