

TO FOLLOW



THE TANNIN LEVEL ROAST TURKEY ~ £19.95

Locally reared Turkey, Roast Potatoes, Pigs in Blankets and all the Festive Trimmings! (RGF)

TRIO OF PORK ~ £20.95

Crispy Yorkshire Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pasty, Buttered Mash, Honey Glazed Carrots, Baked Apple Pureé, Red Wine Jus

FEATHERBLADE OF BEEF ~ £21.95

Buttered Mashed Potato, Petit Pois, Caramelised Pearl Onions, Wild Mushrooms, Red Wine Jus (GF)

PAN SEARED SEA BREAM ~ £18.95

Parmentier Potatoes, Tender Stem Broccoli, Lemon Hollandaise

PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95

Pea & Mint Croquette, Hispi Cabbage, Crispy Shallots, White Onion Puree, Lamb Jus (RGF)

PAN ROASTED DUCK BREAST ~ £23.95

Dauphinoise Potatoes, Sticky Red Cabbage, Spinach, Red Wine & Port Jus (GF)

MUSHROOMS & MASH ~ £16.95

Portobello Mushrooms marinated in Cep Stock, Vegan Mash, Vegan Buttered Green Beans, Concasse Tomatoes, Rich Dark Vegan Jus (V, Vegan, GF)

ROASTED COD CHUNK ~ £23.95

Garlic Butter King Prawns, Lobster Bisque & Braised Chard Risotto, Parsnip Crisps (RGF)

STEAKS

(Minimum 28 day dry aged on the bone in R&J's Himalayan Salt Brick Chamber)

Hand Cut Chips, Mushroom, Chargrilled Tomato:

8oz RUMP ~ £21.95 8oz BARREL CUT FILLET ~ £32.95

PEPPERCORN, BÉARNAISE OR BLUE CHEESE SAUCE ~ £2



VEGETABLES, POTATOES & SALADS ~ £4

The finest local seasonal vegetables; the perfect addition to your chosen dish:

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS BRUSSEL SPROUTS WITH LARDONS
STICKY RED CABBAGE DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS HANDCUT CHIPS SKINNY FRIES

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