

# THE TANNIN LEVEL

RESTAURANT ~ EST: 1985

## ♥ *A Taste of The Tannin Level* ♥

**Monday 14<sup>th</sup> February 2022**

**£40 Per Person (7 Courses)**

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*KIR ROYALE (£9.95 per 125ml glass)*

### **WHITE ONION & CIDER SOUP**

Granary Toast

### **CHICKEN LIVER PARFAIT**

Granary Toast, Homemade Caramelised Red Onion Marmalade

*VIOGNIER ~ LE VERSANT, LANGUEDOC, FRANCE 2020 (£5.90 per 125ml glass)*

### **SEARED MORAY FIRTH KING SCALLOP**

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

### **PAN SEARED SEA BREAM**

Parmentier Potatoes, Tender Stem Broccoli, Lemon Hollandaise

*SAUVIGNON BLANC ~ GRAVEL & LOAM, MARLBOROUGH, NZ (£6.75 per 125ml glass)*

### **FEATHERBLADE OF BEEF**

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

*BORDEAUX ~ BARON DE LUZE, FRANCE 2018 (£5.95 per 125ml glass)*

### **ASSIETTE OF DESSERTS**

Chocolate Brownie with White Chocolate Ice Cream, Sticky Toffee Pudding with Black Treacle Ice Cream, Vanilla Crème Brulee

*SAMOS VIN DOUX, GREECE 2019 (£7.95 per 125ml glass)*

### **COFFEE & HOMEMADE TRUFFLES**

*COURVOISIER VSOP (£3.50 PER 25ML GLASS)*

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**Please note The Tasting Menu must be ordered by the whole table.**