

TO BEGIN



SOUP OF THE DAY ~ £6.95

Daily Toasted Breads (V, RGF)

HERITAGE BEETROOT CARPACCIO ~ £7.95

Heritage Beetroot marinated in Agave, Sesame Oil & Sherry Vinegar with Sesame Seeds, Roasted Pistachios & Pomegranate Seeds (Vegan, V, GF)

6 HOUR BRAISED LAMB BELLY ~ £9.95

Baby Hassleback Potato, Honey Glazed Baby Carrots, Pea Pureé, Lamb Jus (GF)

BOUDIN NOIR ~ £11.95

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

SMOKED HADDOCK & LEEK FISHCAKE ~ £7.95

Dressed Leaves, Homemade Tartare Sauce

SEARED KING SCALLOPS ~ £13.95

Heart of Palm Pureé, Heart of Palm Bonbons, Crispy Pancetta Stick, Wild Garlic Oil

BURNT GOATS CHEESE ~ £9.95

Sire Bank Dairy Farm Goats Cheese & Chive Bruleé, Red Onion Marmalade, House Breads (V, RGF)

HAM HOCK TERRINE ~ £8.95

Toasted Ciabatta, Homemade Piccalilli, Dressed Lambs Lettuce (RGF)

ASPARAGUS & PETIT POIS RISOTTO ~ £8.95

White Wine Risotto, Asparagus, Petit Pois, Vegan Parmigiano (V, Vegan, GF)

TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £21.95

Mini Fish & Chips, Smoked Haddock & Leek Fishcake, Honey Roast Chorizo, Crispy Halloumi, Ham Hock Terrine, 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.