

TO FOLLOW



TRIO OF PORK ~ £21.95

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, Fricassee of Peas, Pearl Onions & Hispi Cabbage, Red Wine Jus (GF)

ROASTED VEGETABLE BONBONS ~ £17.95

'Ratatouille' of Aubergine, Courgette, Peppers & Tomato, Balsamic Piccolo Peppers, Crispy Spiced Chick Peas, Salsa Verde Oil (V, Vegan)

PAN SEARED SEA BREAM ~ £19.95

Parmentier Potatoes, Tender Stem Broccoli, Lemon Hollandaise (GF)

PAN ROASTED DUCK BREAST ~ £24.95

Dauphinoise Potatoes, Orange Braised Chicory, Wilted Spinach, Red Wine Jus (GF)

CHARGRILLED CHICKEN BREAST ~ £18.95

Smoked Bacon & Potato Bonbon, Buttered Fine Beans, Parma Ham Crumb, Red Wine Jus (RGF)

PAN ROASTED YORKSHIRE LAMB RUMP ~ £22.95

Pea & Mint Croquet, Savoy Cabbage, Broad Beans, Homemade Beetroot Ketchup, Lamb Jus (RGF)

CHARGRILLED SWORDFISH ~ £25.95

Swordfish Steak Marinated in Honey and Chilli, Saffron Potatoes, Buttered Kale, Pomegranate and Tomato Salsa, Pomegranate Seeds (GF)

ASPARAGUS & PETIT POIS RISOTTO ~ £15.95

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

R&J's 28 DAY HYMALAYAN SALT AGED BEEF RUMP MEDALLIONS ~ £23.95

Hand Cut Chips, Grilled Mushroom & Tomato, Peppercorn Sauce (GF)



VEGETABLES, POTATOES & SALADS ~ £4.50

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

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS MASHED POTATOES
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