

LUNCH



1 COURSE £14.95 ~ 2 COURSES £18.95 ~ 3 COURSES £22.95

To Begin

TANNIN LEVEL SOUP OF THE DAY

Daily Toasted Breads (V, RGF)

HAM HOCK TERRINE

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

HERITAGE BEETROOT CARPACCIO

Marinated Heritage Beetroot, Toasted Sesame Seeds,
Roasted Pistachios, Pomegranate Seeds (Vegan, V, GF)

SMOKED HADDOCK & LEEK FISHCAKE

Dressed Leaves, Homemade Tartare Sauce

ASPARAGUS & PETIT POIS RISOTTO

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

To Follow

HERB CRUSTED FILLET OF HADDOCK

Buttered New Potatoes, Cavolo Nero, Spinach, White Wine & Cream Veloute (GF)

CHARGRILLED CHICKEN BREAST

Buttered Mash, White Wine Tarragon & Cream Sauce, Garden Peas (GF)

SMOKED HADDOCK RISOTTO

White Wine Risotto, Smoked Haddock, Baby Leeks, Soft Poached Egg, Lemon Oil (GF)

THE TANNIN LEVEL BURGER

8oz Signature Beef Burger, Smoked Bacon, Melted Cheese,
Iceberg Lettuce, Tomato, Skinny Fries

SLOW ROASTED BELLY PORK

Dijon Mash, Honey Glazed Carrots, Petit Pois,
Mustard & Cider Velouté (GF)

WARM HALLOUMI or TOFU SALAD

Crisp Seasoned Halloumi or Tofu, Sautéed Potatoes, Sugar Snap Peas,
Sunblushed Tomatoes, Baby Spinach, Basil Oil (V, Request Vegan)

CLASSIC FISH & CHIPS

Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Pea Pureé



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



VEGETABLES, POTATOES & SALADS ~ £4.50

FINE BEANS WITH CHILLI AND GARLIC TENDER STEM BROCCOLI WITH TOASTED ALMONDS MASHED POTATOES
DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS HANDCUT CHIPS SKINNY FRIES

Freshly Made Sandwiches

Served on Toasted Ciabatta with either Hand Cut Chips, Skinny Fries, Soup or House Salad;

CHICKEN & BACON ~ £10.95

Chargrilled Chicken Breast & Smoky Bacon,
Crisp Lettuce, Mayo (RGF)

HALLOUMI ~ £10.95

Baked Halloumi, Red Onion Marmalade, Rocket,
House Dressing (V)

MUSHROOM & BLUE CHEESE ~ £10.95

Creamed Field Mushroom,
Melted Yorkshire Blue Cheese (V, RGF)

To Finish

CRÈME BRULEE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

HARROGATE MESS

Crisp Meringue Shards, Fresh Strawberries, Strawberry
Puree, Fresh Cream, Yorkshire Gin (GF)

CHOCOLATE, MANGO & PASSION FRUIT MOUSSE

Dark Chocolate Aquafaba Mousse infused with Mango &
Passionfruit (V, Vegan, GF)

THE TANNIN LEVEL CHOCOLATE BROWNIE

Warm Rich Dark Chocolate Brownie,
White Chocolate Ice Cream, Chocolate Crumb

ICE CREAM OR SORBET DUO

Ice Cream: White Chocolate Flake, Vanilla Bean,
Rich Dark Chocolate & Sea Salt, Black Treacle,
Ginger & Caramel (GF)

Sorbet: Lemon, Strawberry Sherbet, Mandarin (GF, Vegan)

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.