

SUNDAY LUNCH



To Begin

SOUP OF THE DAY ~ £6.95

Daily Toasted Breads (V, RGF)

HERITAGE BEETROOT CARPACCIO ~ £7.95

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

HAM HOCK TERRINE ~ £8.95

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

BOUDIN NOIR ~ £11.95

French Black Pudding, Sautéed Potatoes, Caramelised Onions,
Spinach, Poached Egg, Hollandaise 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 Brulee,
Red Onion Marmalade, House Breads (V, RGF)

SMOKED HADDOCK & LEEK FISHCAKE ~ £7.95

Dressed Leaves, Homemade Tartare Sauce

ASPARAGUS & PETIT POIS RISOTTO ~ £8.95 / £15.95

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

To Follow

OUR SIGNATURE ROASTS:

With Yorkshire Pudding, Roast Potatoes, Buttered Seasonal
Vegetables, Cauliflower Cheese, Homemade Gravy

MINIMUM 28 DAY DRY SALT AGED RUMP OF BEEF ~ £18.95

or

LOCALLY REARED PORK & CRACKLING ~ £17.95

or

HALF & HALF ~ £18.50

or

JUST THE VEG ~ £12.95

Yorkshire Pudding, Roast Potatoes, Buttered Market Vegetables,
Cauliflower Cheese, Homemade Vegetarian Gravy (V)



ROASTED VEGETABLE BONBONS ~ £17.95

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

CHARGILLED CHICKEN BREAST ~ £18.95

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

THE TANNIN LEVEL BURGER ~ £16.95

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

PAN SEARED SEA BREAM ~ £19.95

Parmentier Potatoes, Tender Stem Broccoli, Lemon Hollandaise (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

To Finish

CHOCOLATE, MANGO & PASSION FRUIT MOUSSE ~ £6.95

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

CRÈME BRULEE OF THE DAY ~ £6.95

Homemade Shortbread Biscuit. (RGF)

HARROGATE MESS ~ £6.95

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

THE TANNIN LEVEL CHOCOLATE BROWNIE ~ £7.50

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

STICKY TOFFEE PUDDING ~ £7.95

A Classic Pudding, Black Treacle Ice Cream & Toffee Sauce

ICE CREAM ~ £5.95 (3 SCOOPS)

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

SORBET ~ £4.00 (2 SCOOPS)

Sicilian Lemon, Strawberry Sherbet, Mandarin (GF, Vegan)

Children's portions are available, please ask a member of staff for details. Please note; the above dishes may be subject to change.

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.