

# 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 Puree, 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)

**CHARGRILLED 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: A 10% discretionary Service Charge is applied to parties of 6 and above*

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.