

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, RGF)

6 HOUR BRAISED LAMB BELLY ~ £9.95
Baby Hasselback 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
Roasted Saffron Cauliflower Florets, Cauliflower Pureé, Crispy Pancetta Stick, Wild Garlic Oil (GF)

SIRE BANK DAIRY FARM GOATS CHEESE MOUSSE ~ £9.95
Toasted Home Made Brioche, Dressed Leaves, Sweet Pickled Raspberries, Candied Walnuts, Raspberry Pureé (V)

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



Please note: Our A La Carte Menu is not available on Sunday: A discretionary 10% 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.