

# TO FINISH



## **HARROGATE MESS ~ £7.95**

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

## **CHOCOLATE, MANGO & PASSION FRUIT MOUSSE ~ £6.95**

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

## **CRÈME BRULÉE OF THE DAY ~ £7.95**

Homemade Shortbread Biscuit. (RGF)

## **STICKY TOFFEE PUDDING ~ £7.95**

A Classic Pudding with 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)

### *Brandy*

**COURVOISIER VSOP ~ 25ml: £4.95**

**REMY MARTIN VSOP ~ 25ml: £6.75**

**COURVOISIER XO ~ 25ml: £19.95**

### *Dessert Wines*

**SAMOS VIN DOUX, GREECE 2017 ~ 125ml: £8.50**

Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.

**RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £8.50**

Typical raisin flavours and distinctive Muscat aromas.

**SAUTERNES LA TETRE DU LYS, BORDEAUX, FRANCE 2018 ~ 125ml: £9.95**

The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and luscious palate texture showing excellent concentration with mouth-filling flavours of honey, raisins, apricot, and spice. Clean finish with long aftertaste of honey, apricot, and raisin.

**Liqueur Coffee of your choice ~ £7.95**

### *Whisky*

**DALMORE 12 ~ 25ml: £6.95**

**BOWMORE 12 ~ 25ml: £5.95**

**HIGHLAND PARK 12 ~ 25ml: £5.95**

**TALISKER 10 ~ 25ml: £5.95**

**GLENMORANGIE 10 ~ 25ml: £5.95**

**LAPHROIG 10 ~ 25ml: £5.95**

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.