

LUNCH



1 COURSE £15.95 ~ 2 COURSES £19.95 ~ 3 COURSES £23.95

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, RGF)

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 NORTH SEA HADDOCK

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

SLOW ROASTED YORKSHIRE BELLY PORK

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

SOANES HIGH WELFARE CHARGRILLED CHICKEN BREAST

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

PAN SEARED HALLOUMI SALAD

Chicory, Lambs Lettuce, Apple Julienne, Watermelon, Raspberry Vinaigrette,
Crispy Chickpeas (V)

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

CLASSIC FISH & CHIPS

Battered North Sea 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 Each

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)

SMOKED BACON & BRIE ~ £10.95

Chargrilled Smoked Bacon, Brie de Meaux,
Homemade Redcurrant Chutney (RV)

NORTH SEA HADDOCK GOUJONS ~ £10.95

Battered North Sea Haddock Goujons,
Homemade Tartare Sauce

To Finish

CRÈME BRULÉE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

HARROGATE MESS

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

CHOCOLATE, MANGO & PASSION FRUIT MOUSSE

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

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)

Please note: Our Lunch Menu is not available on Sunday: 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.