

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, RGF)

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
Roasted Saffron Cauliflower Florets, Cauliflower Puree,
Crispy Pancetta Stick, Wild Garlic Oil (GF)

GOATS CHEESE MOUSSE ~ £9.95
Toasted Home Made Brioche, Dressed Leaves, Sweet Pickled
Raspberries, Candied Walnuts, Raspberry Coulis (V)

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

MIN 28 DAY R&J's DRY SALT AGED RUMP OF BEEF ~ £19.95
or

LOCALLY REARED PORK & CRACKLING ~ £18.95

or
HALF & HALF ~ £19.50

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 Chickpeas,
Salsa Verde Oil (V, Vegan)

SOANES CHARGRILLED CHICKEN BREAST ~ £18.95
Smoked Bacon & Potato Bonbon, Buttered Fine 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 Each
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 ~ £7.95
Homemade Shortbread Biscuit. (RGF)

HARROGATE MESS ~ £7.95
Crisp Meringue Shards, Fresh Strawberries marinated in Yorkshire
Gin, Strawberry Puree, Fresh Cream (GF)

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.