

TO FINISH



BLUEBERRY & APPLE TART ~ £7.95

Caramel Crumb; Vanilla Bean Ice Cream; Caramel Drizzle

CHOCOLATE, BLOOD ORANGE & HAZELNUT MOUSSE ~ £7.95

Chocolate Soil; Sweet Hazelnuts; Sugar Tuille (V, Vegan, GF)

CRÈME BRÛLÉE of THE DAY ~ £7.95

Homemade Shortbread Biscuit (RGF)

STICKY TOFFEE PUDDING ~ £7.95

Black Treacle Ice Cream; Toffee Sauce

ICE CREAM ~ £6.95 (3 SCOOPS)

White Chocolate Flake; Vanilla Bean; Rich Dark Chocolate & Sea Salt; Black Treacle; Strawberries and Cream (GF)

SORBET ~ £4.95 (2 SCOOPS)

Sicilian Lemon; Raspberry & Sorrel; 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 2021 ~ 125ml: £10.50

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: £9.95

Typical raisin flavours and distinctive Muscat aromas.

SAUTERNES LA TETRE DU BOSQUET, FRANCE 2018 ~ 125ml: £12.95

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: £6.50

HIGHLAND PARK 12 ~ 25ml: £6.50

TALISKER 10 ~ 25ml: £7.25

GLENMORANGIE 10 ~ 25ml: £6.50

LAPHROIG 10 ~ 25ml: £6.50

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.