

TO FOLLOW



FEATHERBLADE OF LOCAL RARE BREED DRY AGED BEEF ~ £23.95

6 Hour Braised Featherblade of Beef; Buttered Mash; Caramelised Baby Onions; Petit Pois; Celeriac Purée; Bone Marrow Butter; Beef Jus (GF)

ROASTED VEGETABLE BONBONS ~ £17.95

Honey Roast Root Vegetables; Bulgur Wheat; Pomegranate; Sweet Pickled Baby Peppers; Spiced Potato Strings; Camomile Oil (V, Vegan)

TRIO OF YORKSHIRE WOODLAND PORK ~ £22.95

Confit Belly Pork stuffed with French Black Pudding; Braised Pork Cheek Bonbon; Dijon Mash; Honey Glazed Parsnips; Crackling; Burnt Apple Purée; Red Wine Jus

OVEN BAKED NORTH SEA COD LOIN ~ £26.95

Lobster Bisque, Rainbow Chard & White Wine Risotto; Steamed Mussels; Seatrout Caviar; Citrus Glaze (GF)

SOANES CHARGILLED FREE RANGE CHICKEN BREAST ~ £19.95

Wild Mushroom Pasty; Fondant Potato; Chargrilled Tender Stem Broccoli; Petit Pois Purée; Pink Peppercorn Jus; Rioja Reduction

SLOW ROASTED YORKSHIRE LAMB ~ £23.95

Pea & Mint Croquette; Hispi Cabbage; Broad Beans; Homemade Beetroot Ketchup; Lamb Jus (RGF)

BEETROOT & SORREL RISOTTO ~ £17.95

White Wine Risotto; Heritage Beetroot; Sorrel Leaves; Vegan Parmigiano (V, Vegan, GF)

PAN ROASTED DUCK BREAST ~ £27.95

Dauphinoise Potatoes; Sticky Red Cabbage; Wilted Spinach; Redcurrant Gel; Red Wine Jus (GF)

STEAKS

(Local rare breed, minimum 28 day dry aged on the bone in a Himalayan Salt Brick Chamber)

Hand Cut Chips, Chargrilled Mushroom, Confit Tomato:

8oz RUMP ~ £24.95

8oz BARREL CUT FILLET ~ £34.95

PINK PEPPERCORN JUS, BÉARNAISE SAUCE or RED WINE JUS ~ £2.50



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 STICKY RED CABBAGE
DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS HANDCUT CHIPS SKINNY FRIES

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

A discretionary 10% Service Charge is applied for parties of 6 and above; all service charges and tips go to our team.

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