

MIDWEEK



2 COURSES £19.95 ~ 3 COURSES £23.95

Available 5pm until 6:45pm; Monday to Friday

To Begin

TANNIN LEVEL SOUP OF THE DAY
Homemade Toasted Breads (V, RGF)

YORKSHIRE DUCK LIVER PARFAIT
Fig Chutney; Dressed Leaves; Toasted Bread (RGF)

HARROGATE BLUE CHEESE TART
Harrogate Blue Cheese; Red Onion Chutney;
Candied Walnuts; Dressed Leaves, (V)

SMOKED HADDOCK & BABY LEEK FISHCAKES
Dressed Leaves; Homemade Tartare Sauce

BETROOT & SORREL RISOTTO
White Wine Risotto; Heritage Beetroot; Sorrel Leaves;
Vegan Parmigiano (V, Vegan, GF)

To Follow

SAUSAGE, MASH & ONION GRAVY
Local Award-Winning Pork Sausages; 'Bubble & Squeak' Mash;
Caramelised Onion Gravy; Petit Pois

HERB CRUSTED FILLET OF NORTH SEA HADDOCK
Buttered Baby Potatoes; Wilted Spinach & Sugar Snap Peas; White Wine & Cream Velouté

FREE RANGE CHARGRILLED CHICKEN BREAST "CHASSEUR"
Tomato, Lardon, Mushroom, Pearl Onion and Red Wine Sauce; Buttered Mash (GF)

CLASSIC FISH & CHIPS
Battered North Sea Haddock; Hand Cut Chips; Homemade Tartare Sauce; Pea Purée

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

THE TANNIN LEVEL CLASSIC BURGER
8oz Signature Beef Burger; Smoked Bacon; Melted Cheese;
Iceberg Lettuce; Tomato; Skinny Fries

To Finish

CRÈME BRÛLÉE OF THE DAY
Homemade Shortbread Biscuit. (RGF)

BLUEBERRY & APPLE TART
Caramel Crumb; Vanilla Bean Ice Cream; Caramel Drizzle

CHOCOLATE, ORANGE & HAZELNUT MOUSSE
Chocolate Soil; Sweet Hazelnuts;
Sugar Tuille (V, Vegan, GF)

STICKY TOFFEE PUDDING
Black Treacle Ice Cream; Toffee Sauce

Ice Cream: White Chocolate Flake; Vanilla Bean;
Rich Dark Chocolate & Sea Salt; Black Treacle;
Strawberries and Cream (GF)
Sorbet: Lemon, Raspberry & Sorrel, Mandarin (GF, Vegan)



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: A 10% discretionary 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.