

SUNDAY LUNCH



To Begin

SOUP OF THE DAY ~ £6.95
Homemade Toasted Breads (V, RGF)

YORKSHIRE DUCK & COGNAC PARFAIT ~ £9.95
Fig Chutney; Dressed Leaves; Toasted Bread (RGF)

BOUDIN NOIR ~ £11.95
French Black Pudding; Sautéed Potatoes; Caramelised Onions;
Spinach; Poached Egg; Hollandaise Sauce

SEARED KING SCALLOPS ~ £14.50
Roasted Butternut Squash Purée; Sliced Chorizo;
Parma Ham Crumb; Parsnip Crisps

BURNT GOATS CHEESE ~ £9.95
Sire Bank Dairy Farm Goats Cheese & Chive Brûlée;
Red Onion Marmalade; House Breads (V, RGF)

SMOKED HADDOCK & BABY LEEK FISHCAKES ~ £8.95
Dressed Leaves; Homemade Tartare Sauce

BEETROOT & SORREL RISOTTO ~ £8.95
White Wine Risotto; Heritage Beetroot; Sorrel Leaves;
Vegan Parmigiano (V, Vegan, GF)

To Follow

OUR SIGNATURE ROASTS:

With Yorkshire Pudding, Roast Potatoes, Buttered Seasonal Vegetables,
Cauliflower Cheese, Carrot & Swede Purée; Homemade Gravy

MIN 28 DAY DRY SALT AGED RUMP OF BEEF ~ £20.95

or

YORKSHIRE WOODLAND PORK & CRACKLING ~ £19.95

or

HALF & HALF ~ £20.50

or

JUST THE VEG ~ £15.95

Yorkshire Pudding, Roast Potatoes, Buttered Seasonal Vegetables,
Cauliflower Cheese, Carrot & Swede Purée; Vegetarian Gravy (V)



ROASTED VEGETABLE BONBONS ~ £17.95

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

CHARGILLED FREE RANGE CHICKEN BREAST ~ £19.95

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

THE TANNIN LEVEL BURGER ~ £16.95

8oz Signature Beef Burger, Smoked Bacon, Melted Cheese,
Iceberg Lettuce, Tomato, Skinny Fries

OVEN BAKED NORTH SEA COD LOIN ~ £26.95

Lobster Bisque, Rainbow Chard & White Wine Risotto;
Steamed Mussels; Seatrout Caviar; Citrus Glaze (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 STICKY RED CABBAGE
DRESSED HOUSE SALAD BUTTERED SEASONAL GREENS HANDCUT CHIPS SKINNY FRIES

Children's portions are available, please ask a member of staff for details.

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.

To Finish

CHOCOLATE, 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)

BLUEBERRY & APPLE TART ~ £7.95
Caramel Crumb; Vanilla Bean Ice Cream; Caramel Drizzle

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)