

TO BEGIN



WHITE ONION & CIDER SOUP ~ £6.95

Homemade Toasted Breads (V, RGF)

YORKSHIRE DUCK & COGNAC PARFAIT ~ £9.95

Fig & Tangerine 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 Puree; Sliced Chorizo; Parma Ham Crumb; Parsnip Crisps

GOATS CHEESE BRÛLÉE ~ £9.95

Sire Bank Dairy Farm Goats Cheese & Chive Brûlée; Red Onion Marmalade; Dressed Leaves; Crispy Gingerbread (V, RGF)

BEETROOT & SORREL RISOTTO ~ £8.95

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

OAK SMOKED SALMON & DILL FISHCAKES ~ £8.95

Garden Dressed Leaves; Homemade Tartare Sauce; Dill oil

TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £22.95

Mini Fish & Chips; Oak Smoked Salmon Fishcakes; Honey Roast Chorizo; Crispy Halloumi; Yorkshire Duck Pate; Dressed Leaves; Grilled Bread



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.