

TO FOLLOW



THE TANNIN LEVEL ROAST TURKEY ~ £23.95

Locally Reared Turkey; Roast Potatoes; Pigs in Blankets and all the Festive Trimmings! (RGF)

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

MAPLE & BRANDY GLAZED FEATHERBLADE OF LOCAL DRY AGED BEEF ~ £23.95

Buttered Mashed Potatoes; Tender Stem Broccoli; Red Wine Braised Shallots; Roasted Butternut Squash & Chablis Mustard Purée; Beef Jus (GF)

OVEN BAKED COD LOIN ~ £26.95

Petit Pois, Spinach & Mussel Stock Risotto; Steamed Mussels; Golden Beetroot Carpaccio; Crispy Artichokes; Citrus Glaze (RGF)

SLOW ROASTED YORKSHIRE LAMB ~ £23.95

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

ROASTED VEGETABLE BONBONS ~ £17.95

Vegan Honey Roast Root Vegetables with Bulgur Wheat; Pomegranate; Sweet Macerated Cranberries; Roast Chestnuts; Spiced Potato Strings; Camomile Oil (V, Vegan)

PAN ROASTED DUCK BREAST ~ £27.95

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

BEETROOT & SORREL RISOTTO ~ £17.95

White Wine Risotto; Heritage Beetroot; Sorrel Leaves; Vegan Parmigiano (V, Vegan, 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 BRUSSEL SPROUTS WITH LARDONS
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