

LUNCH



1 COURSE £15.95 ~ 2 COURSES £19.95 ~ 3 COURSES £23.95

To Begin

WHITE ONION & CIDER SOUP

Homemade Toasted Breads (V, RGF)

YORKSHIRE DUCK LIVER PARFAIT

Fig & Tangerine Chutney; Dressed Leaves; Toasted Bread (RGF)

HARROGATE BLUE CHEESE TART

Harrogate Blue Cheese; Red Onion Chutney; Candied Walnuts; Dressed Leaves, (V)

OAK SMOKED SALMON & DILL FISHCAKES

Garden Dressed Leaves; Homemade Tartare Sauce; Dill Oil

BEETROOT & 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; Petit Pois; Caramelised Onion Gravy

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

Vegan Honey Roast Root Vegetables with Bulgur Wheat; Pomegranate; Sweet Macerated Cranberries; Roast Chestnuts; 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

CHRISTMAS PUDDING

Brandy Sauce, Candied Orange (Request Vegan)

MULLED WINE POACHED PLUM & PEAR TART

Cinnamon Crumb; Winter Berry Coulis; Madagascan Vanilla Ice Cream

CRANBERRY & AMARETTO CRÈME BRÛLÉE

Homemade Shortbread Biscuit (RGF)

CHOCOLATE, BLOOD ORANGE & HAZELNUT MOUSSE

Chocolate Soil; Sweet Hazelnuts; Sugar Tuille(V, Vegan, GF)

ICE CREAM OR SORBET DUO

Ice Cream: White Chocolate Flake; Vanilla Bean; Rich Dark Chocolate & Sea Salt; Black Treacle; Strawberries & Cream (GF)

Sorbet: Lemon, Raspberry & Sorrel, Mandarin (GF, Vegan)



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



VEGETABLES, POTATOES & SALADS ~ £4.50 Each

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

Freshly Made Sandwiches

Served with either Hand Cut Chips, Skinny Fries, Soup or House Salad;

CHICKEN & BACON ~ £10.95

Chargrilled Chicken Breast & Smoky Bacon in Toasted Ciabatta, Crisp Lettuce, Mayo (RGF)

HOT ROAST BEEF ~ £11.95

R&J's Roast Beef Rump in a Crusty Bread Bun; Caramelised Onions; Homemade Gravy (RGF)

NORTH SEA HADDOCK GOUJONS ~ £10.95

Battered North Sea Haddock Goujons in a Crusty Bread Bun, Homemade Tartare Sauce

Please note: Our Lunch Menu is not available on Sunday

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.