

# 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

**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; 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.