

# MIDWEEK



2 COURSES £19.95 ~ 3 COURSES £23.95

Available 5pm until 6:45pm; Monday to Friday

## 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"

Buttered Mash; Tomato, Lardon, Mushroom, Pearl Onion and Red Wine Sauce (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)



### 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: 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.