

# TO BEGIN



## **SOUP OF THE DAY ~ £6.95**

Homemade Toasted Breads (V, RGF)

## **CHICKEN LIVER & BRANDY PARFAIT ~ £8.95**

Granary Toast; Dressed Leaves; Homemade Caramelised Red Onion Marmalade (RGF)

## **BOUDIN NOIR ~ £11.95**

French Black Pudding; Sautéed Potatoes; Caramelised Onions; Spinach; Poached Egg; Hollandaise Sauce

## **SEARED KING SCALLOPS ~ £14.50**

Charred Saffron Cauliflower Florets; Cauliflower Puree; Red Pepper Emulsion; Prosciutto Crumb (GF)

## **BURNT GOATS CHEESE ~ £9.95**

Sire Bank Dairy Farm Goats Cheese & Chive Brûlée; Beetroot & Sorrel Salsa; House Breads (V, RGF)

## **ASPARAGUS & PETIT POIS RISOTTO ~ £8.95**

White Wine Risotto; Asparagus; Petit Pois; Vegan Parmigiano (V, Vegan, GF)

## **SMOKED HADDOCK & BABY LEEK FISHCAKES ~ £8.95**

Dressed Leaves; Homemade Tartare Sauce

## **TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £23.95**

Mini Fish & Chips; Smoked Haddock Fishcakes; Honey Roast Chorizo; Crispy Halloumi; Chicken Liver Parfait; 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.