## LUNCH

104

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

To Begin

TANNIN LEVEL SOUP OF THE DAY

Homemade Toasted Breads (V, RGF)

CHICKEN LIVER PARFAIT

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

HARROGATE BLUE CHEESE TART

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

SMOKED HADDOCK & BABY LEEK FISHCAKES

Dressed Leaves: Homemade Tartare Sauce

ASPARAGUS & PETIT POIS RISOTTO

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

HONEY & CHILLI MARINATED PORK STEAK

Buttered Mash; Fine Beans; Wholegrain Mustard Sauce (GF)

OVEN BAKED FREE RANGE LEMON CHICKEN BREAST

Baby Spinach; Yorkshire Fine Fettle Cheese & Orzo Pasta; Dressed Watercress

HERB CRUSTED FILLET OF NORTH SEA HADDOCK

Buttered Baby Potatoes; Wilted Spinach & Sugar Snap Peas; White Wine & Cream Velouté (RGF)

**CLASSIC FISH & CHIPS** 

Battered North Sea Haddock; Hand Cut Chips; Homemade Tartare Sauce; Pea Purée

ROASTED VEGETABLE CAKES & GIANT COUS COUS

Marinated Baby Peppers; Sundried Cherry Tomatoes; Crispy Chickpeas; Wild Garlic Oil (V, Vegan)

THE TANNIN LEVEL BURGER

8oz Signature Beef Burger; Smoked Bacon; Melted Cheese; Iceberg Lettuce; Tomato; Skinny Fries

12

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

104

VEGETABLES, POTATOES & SALADS ~ £4.50 Each

BROCCOLI & PARMESAN FINE BEANS & CHILLI BUTTER BUTTERED SEASONAL GREENS
DRESSED HOUSE SALAD HANDCUT CHIPS SKINNY FRIES

Freshly Made Sandwiches

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

CHARGRILLED CHICKEN & BACON ~ £11.95

Chicken Breast, Smoky Bacon, Crisp Lettuce and Mayo (RGF)

MUSHROOM & BLUE CHEESE ~ £11.95

Sauteed Mushrooms and Melting Blue Cheese (RGF)

BRIE & PROSCIUTTO ~ £11.95

Brie De Meaux, Prosciutto and Red Onion Chutney (RGF)

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.

To Finish

CRÈME BRÛLÉE OF THE DAY

Homemade Shortbread Biscuit. (RGF)

LEMON & RASPBERRY TART

Raspberry Coulis; Raspberry & Sorrel Sorbet

CHOCOLATE, ORANGE & HAZELNUT MOUSSE

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

STICKY TOFFEE PUDDING

Black Treacle Ice Cream: Toffee Sauce

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

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