

MIDWEEK



2 COURSES £19.95 ~ 3 COURSES £23.95

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

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

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)



VEGETABLES, POTATOES & SALADS ~ £4.50 Each

The finest local seasonal vegetables; the perfect addition to your chosen dish:

BROCCOLI & PARMESAN FINE BEANS & CHILLI BUTTER BUTTERED SEASONAL GREENS
DRESSED HOUSE SALAD 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.