

# SUNDAY LUNCH



## 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)

**SMOKED HADDOCK FISHCAKES ~ £8.95**  
Dressed Leaves; Homemade Tartare Sauce

**ASPARAGUS & PETIT POIS RISOTTO ~ £8.95**  
White Wine Risotto; Asparagus; Petit Pois;  
Vegan Parmigiano (V, Vegan, GF)

## To Follow

**OUR SIGNATURE ROASTS:**  
With Yorkshire Pudding, Roast Potatoes, Buttered Seasonal  
Vegetables, Cauliflower Cheese, Homemade Gravy

**MIN 28 DAY DRY SALT AGED RUMP OF BEEF ~ £20.95**  
or  
**YORKSHIRE WOODLAND PORK & CRACKLING ~ £19.95**

or  
**HALF & HALF ~ £20.50**  
or  
**JUST THE VEG ~ £15.95**  
Yorkshire Pudding, Roast Potatoes, Buttered Seasonal Vegetables,  
Cauliflower Cheese, Homemade Vegetarian Gravy (V)



**ROASTED VEGETABLE CAKES**  
**& GIANT COUS COUS ~ £18.95**  
Marinated Baby Peppers; Sundried Cherry Tomatoes;  
Crispy Chickpeas; Wild Garlic Oil (V, Vegan)

**CHARGILLED FREE RANGE CHICKEN BREAST ~ £19.95**  
Wild Mushroom Pasty; Buttered Mash;  
Chargrilled Tender Stem Broccoli; Petit Pois Purée;  
Pink Peppercorn Jus; Rioja Reduction

**THE TANNIN LEVEL BURGER ~ £16.95**  
8oz Signature Beef Burger, Smoked Bacon, Melted Cheese,  
Iceberg Lettuce, Tomato, Skinny Fries

**PAN SEARED SEA BREAM & GARLIC KING PRAWNS ~ £23.95**  
Saffron Jersey Royals; Sautéed Mediterranean Vegetables;  
Samphire; Lemon Oil (GF)



**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

## To Finish

**LEMON & RASPBERRY TART ~ £7.95**  
Raspberry Coulis; Raspberry & Sorrel Sorbet

**CHOCOLATE, ORANGE & HAZELNUT MOUSSE ~ £7.95**  
Chocolate Soil; Sweet Hazelnuts; Sugar Tuille (V, Vegan, GF)

**CRÈME BRÛLÉE OF THE DAY ~ £7.95**  
Homemade Shortbread Biscuit. (RGF)

**STICKY TOFFEE PUDDING ~ £7.95**  
Black Treacle Ice Cream; Toffee Sauce

**ICE CREAM ~ £6.95 (3 SCOOPS)**  
White Chocolate Flake; Vanilla Bean;  
Rich Dark Chocolate & Sea Salt; Black Treacle;  
Strawberries and Cream (GF)

**SORBET ~ £4.95 (2 SCOOPS)**  
Sicilian Lemon; Raspberry & Sorrel; Mandarin (GF, Vegan)

*Children's portions are available, please ask a member of staff for details.*

*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.