

# TO BEGIN



## SOUP OF THE DAY ~ £7

Homemade breads (v, rgf)

## WHITBY CRAB ~ £13

White crab meat, Isle of Wight tomatoes, shaved fennel and pink grapefruit tart, frisée lettuce, brown crab custard

## WHIPPED YELLISON'S GOATS CHEESE ~ £9

Salt baked beetroot, pickled beetroot carpaccio, sorrel, rye & pumpkin seed cracker (v)

## PAN SEARED SCALLOPS ~ £15

Sun dried tomato & smoked paprika ragu, chorizo, crispy shallots, Granny Smith apple (gf)

## HAM HOCK TERRINE ~ £9

Mustard mayonnaise, pickled vegetables, spelt toast (rgf)

## BOUDIN NOIR ~ £12

French black pudding, sautéed potatoes, caramelised onions, spinach, poached egg, hollandaise sauce

## ARTICHOKE & LEMON RISOTTO ~ £9

Marinated and grilled globe artichoke, white wine risotto, vegan parmesan, Yorkshire rapeseed lemon oil (v, ve, gf)

## SHARING BOARD ~ £24

Mini fish & chips, ham hock terrine, whipped goat's cheese & beetroot, smoked haddock fishcakes, cider cooked chorizo



*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 • ve ~ vegan • 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.