TO FINISH

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LEMON TART ~ £8
Meringue, clotted cream ice cream, lemon verbena jelly, passion fruit gel (v)

DARK CHOCOLATE MOUSSE ~ £8
Raspberries, raspberry & sorrel sorbet, chocolate tuile (v, ve, gf)

STRAWBERRY & ELDERFLOWER CHEESECAKE ~ £8
Anabel's of Leeds strawberries, strawberries & cream ice cream, strawberry jelly, basil (v, gf)

STICKY TOFFEE PUDDING ~ £8
Butterscotch, black treacle ice cream (v, gf)

ICE CREAM ~ £7 (3 SCOOPS)
White chocolate flake, clotted cream, rich dark chocolate & sea salt, black treacle, strawberries and cream (v, gf)

SORBET ~ £5 (2 SCOOPS)
Sicilian lemon, raspberry & sorrel, mandarin (v, ve, gf)

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Brandy	Dessert Wines	*Whisky*
COURVOISIER VSOP ~ 25ml: £4.95	SAMOS VIN DOUX, GREECE 2021 ~ 125ml: £10.90 Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.	DALMORE 12 ~ 25ml: £6.95
REMY MARTIN VSOP ~ 25ml: £6.75	RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £9.95 Typical raisin flavours and distinctive Muscat aromas.	BOWMORE 12 ~ 25ml: £6.50
COURVOISIER XO ~ 25ml: £19.95		HIGHLAND PARK 12 ~ 25ml: £6.95
	SAUTERNES LA TETRE DU BOSQUET, FRANCE 2018 ~ 125ml: £12.95 The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and luscious palate texture showing excellent concentration with mouth-filling flavours of honey, raisins, apricot, and spice. Clean finish with long aftertaste of honey, apricot, and raisin.	TALISKER 10 ~ 25ml: £7.25
		GLENMORANGIE 10 ~ 25ml: £6.50
	Liqueur Coffee of your choice ~ £7.95	LAPHROIG 10 ~ 25ml: £6.50

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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