

TO FOLLOW



CHARGRILLED YORKSHIRE LAMB 'BARNESLEY CHOP' (Served Pink) ~ £26

Lamb chop marinated in rosemary & garlic, braised lamb boulangère potatoes, grilled courgette, runner beans, black garlic purée, Yorkshire fettle, mint purée (gf)

MARKET FISH ~ £POA

[Please ask to hear about today's fish] seaweed buttered heritage potatoes, salt baked kohlrabi, samphire, champagne velouté (gf)

COURGETTE & ENGLISH SPELT FRITTERS ~ £19

Tomato & red pepper fondue, lemon puy lentils, whipped vegan feta, rocket pesto (v, ve)

DUO OF YORKSHIRE BEEF ~ £29

Salt aged beef fillet, stout braised shin, buttered mash, tender stem broccoli, Leeds blue pecorino, pickled shallot rings, red wine jus

SOANES FREE RANGE PAN ROASTED CHICKEN BREAST ~ £21

Heritage potatoes, broad beans, peas, spring onions, artichoke velouté, hazelnut & truffle pesto (gf)

TRIO OF YORKSHIRE WOODLAND PORK ~ £24

Confit pork belly stuffed with boudin noir, braised pork cheek bon bon, buttered mash, petit pois a la Française, Thornborough cider jus

ARTICHOKE & LEMON RISOTTO ~ £18

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



STEAKS

(Local rare breed, minimum 28 day dry aged on the bone in a Himalayan salt brick chamber)

All served with rosemary salted hand cut chips, pickled shallot rings, watercress & confit tomato salad:

8oz RUMP ~ £25 8oz FILLET ~ £36

Béarnaise, peppercorn or Harrogate blue cheese sauce ~ £3



SIDES ~ £4.50 Each

TENDERSTEM BROCOLI & PARMESAN • GREEN BEANS DRESSED WITH GARLIC & SHALLOT • BUTTERED SEASONAL GREENS
SHAVED FENNEL & RADISH HOUSE SALAD • HAND CUT CHIPS & ROSEMARY SALT • FRIES

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