

# LUNCH

1 COURSE £16 ~ 2 COURSES £20 ~ 3 COURSES £24

*Available from 12noon; last orders 2:00pm; Monday to Saturday*

## *To Begin*

### SOUP OF THE DAY

Homemade breads (v, rgf)

### HAM HOCK TERRINE

Mustard mayonnaise, pickled vegetables,  
spelt toast (rgf)

### WHIPPED GOAT'S CHEESE

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

### SMOKED HADDOCK FISHCAKE

Creamed leeks, poached hen's egg,  
wholegrain mustard sauce

### ARTICHOKE & LEMON RISOTTO

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

## *To Follow*

### GRILLED YORKSHIRE PORK STEAK

Buttered mash, green beans, caramelised apple, cider jus (gf)

### CHARGRILLED YORKSHIRE CHICKEN BREAST

Wholegrain mustard mash, summer vegetables, white wine & tarragon sauce

### HERB CRUSTED FILLET OF NORTH SEA HADDOCK

Buttered new potatoes, petit pois a la Française, dill cream sauce (rgf)

### CLASSIC FISH & CHIPS

Battered North Sea haddock, hand cut chips, homemade tartare sauce, pea purée

### COURGETTE & ENGLISH SPELT FRITTERS

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

### THE TANNIN LEVEL BURGER

8oz signature beef burger, smoked bacon, melted cheese,  
gem lettuce, tomato, fries

## *To Finish*

### LEMON TART

Meringue, clotted cream ice cream,  
lemon verbena jelly, passion fruit gel (v)

### STICKY TOFFEE PUDDING

Butterscotch, black treacle ice cream (v, gf)

### DARK CHOCOLATE MOUSSE

Raspberries, raspberry & sorrel sorbet,  
chocolate tuile (v, ve, gf)

### STRAWBERRY & ELDERFLOWER CHEESECAKE

Strawberries & cream ice cream,  
strawberry jelly, basil (v, gf)

ICE CREAM: White chocolate flake,  
clotted cream, rich dark chocolate & sea salt,  
black treacle, strawberries and cream (v, gf)

SORBET: Sicilian lemon, raspberry & sorrel,  
mandarin (v, ve, gf)

## SHARING BOARD ~ £24

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

## 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

## *Freshly Made Sandwiches*

Served in toasted ciabatta with either hand cut chips, fries, soup or house salad;

### CHARGRILLED CHICKEN & BACON ~ £12

Chicken breast, smoky bacon, crisp lettuce and mayo (rgf)

### MUSHROOM & BLUE CHEESE ~ £12

Sauteed mushrooms and melting blue cheese (rgf)

### BRIE & PROSCIUTTO ~ £12

Baron Bigod, prosciutto and red onion chutney (rgf)



*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 • 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.