

SUNDAY LUNCH

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 feuilles de brick tart, frisée lettuce, brown crab custard

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

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)

ARTICHOKE & LEMON RISOTTO ~ £9

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

To Follow

OUR SIGNATURE ROASTS:

With Yorkshire pudding, roast potatoes, buttered seasonal vegetables, cauliflower cheese, homemade gravy

MIN 28 DAY DRY SALT AGED BEEF RUMP ~ £21

or

YORKSHIRE PORK & CRACKLING ~ £20

or

HALF & HALF ~ £22

or

JUST THE VEG ~ £16

Yorkshire pudding, roast potatoes, buttered seasonal vegetables, cauliflower cheese, homemade vegetarian gravy (v)



COURGETTE & ENGLISH SPELT

FRITTERS ~ £19

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

SOANES FREE RANGE PAN ROASTED

CHICKEN BREAST ~ £21

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

THE TANNIN LEVEL BURGER ~ £17

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

MARKET FISH ~ £POA

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



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

To Finish

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)

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 • 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