

TO BEGIN



SOUP OF THE DAY ~ £7

Homemade rosemary focaccia (ve, rgf)

WHITBY CRAB ~ £14

Dressed white crab, toasted brioche, pickled kohlrabi, brown crab custard, cucumber & oyster emulsion, chive oil (rgf)

WHIPPED YELLISON'S GOATS CHEESE ~ £9

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

PAN SEARED SCALLOPS ~ £15

Jerusalem artichoke puree, Thornborough cider cooked chorizo, toasted hazelnuts, Granny Smith apple (gf, n)

CONFIT GUINEA FOWL LEG & LEEK TERRINE ~ £10

Wass Farm Mangalitza lomo ham croquette, chardonnay & anise poached pear, chervil mayonnaise, onion & spelt toast (rgf)

SLOW COOKED DUCK EGG ~ £12

Grilled boudin noir, truffled potato puree, caramelised apple, pickled enoki mushrooms (gf)

BUTTERNUT SQUASH & ORANGE RISOTTO ~ £9

Toasted smoked almonds, pain d'epice, saffron candied orange, fried sage (ve, gf, n)

SHARING BOARD ~ £24

Mini fish & chips, guinea fowl & ham hock terrine, whipped goat's cheese & beetroot, smoked haddock fishcake, 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 • rve ~ request vegan • ve ~ vegan • gf ~ non gluten containing ingredients • rgf ~ request non gluten containing ingredients • n ~ contains nuts

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.