TO FINISH

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VICTORIA PLUM FRANGIPANE TART ~ $\pounds 8$ Almond frangipane tart, clotted cream ice cream (v, n)

D A R K C H O C O L A T E & P R U N E C A K E $\sim \pounds 8$ Peru 72% chocolate mousse, Pedro Ximénez caramel, salted caramel ice cream (ve, gf)

> $STICKYTOFFEEPUDDING \sim \pounds 8$ Butterscotch, black treacle ice cream (v, gf)

B L A C K C U R R A N T E T O N M E S S $\sim \pounds 8$ Blackcurrant leaf meringue, crème de cassis coulis, blackcurrant sorbet (v, gf)

 $M I L K \& H O N E Y \sim \pounds 8.5$ Local honey & malted milk ice cream, buckwheat & chamomile crumb, poached banana puree, honey toffee, bee pollen (v)

> VANILLI'S OF HARROGATE ICE CREAM (3 SCOOPS) $\sim \pounds$ Blueberry & pistachio, clotted cream, dark chocolate, black treacle, salted caramel (v, gf, n)

> > S O R B E T (2 SCOOPS) ~ $\pounds 5$ Lemon, blackcurrant, orange (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		BOWMORE 12 ~ 25ml: £6.50
COURVOISIER XO ∼ 25ml: £19.95	RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £9.95 Typical raisin flavours and distinctive Muscat aromas.	HIGHLAND PARK 12 ~ 25ml: $f_{0.95}$
		TALISKER 10 ~ 25ml: \pounds 7.25
	SAUTERNES LA TETRE DU BOSQUET, FRANCE 2018 \sim 125ml: £12.95 The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and	GLENMORANGIE 10 ~ 25ml: £6.50
	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.	LAPHROIG 10 ~ 25ml: £6.50

Liqueur Coffee of your choice ~ £7.95

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Key: $v \sim vegetarian \cdot rve \sim request vegan \cdot ve \sim vegan \cdot gf \sim non gluten containing ingredients \cdot rgf \sim request non gluten containing ingredients \cdot n \sim contains nuts$

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