

TO FOLLOW



PAN ROASTED YORKSHIRE GUINEA FOWL BREAST ~ £25

Celeriac & potato boulangère, hispi cabbage, wild mushroom fricassée, preserved blackberries (gf)

MARKET FISH ~ £POA

[Please ask to hear about today's fish] Heritage potatoes, seaweed buttered leeks, roasted golden beetroot, cornichon, capers & mustard velouté (gf)

MAPLE GLAZED CELERIAC ~ £21

Wild mushroom & leek ragout, hazelnut & truffle granola, green peppercorn sauce (ve gf n)

BRAISED OX CHEEK ~ £28

Buttered mashed potato, stuffed roscoff onion with creamed spinach, smoked pancetta, bone marrow crumb, red wine jus (rgf)

ROAST HAUNCH OF SALT AGED VENISON ~ £29

Smoked heritage potatoes, game sausage, malt salsify, caramelised onion, Swiss chard, damson & sloe berry ketchup

YORKSHIRE WOODLAND PORK ~ £26

Cured & confit pork belly, prosciutto wrapped tenderloin, boudin noir fritter, buttered mashed potato, braised red cabbage, Thornborough cider jus

BUTTERNUT SQUASH & ORANGE RISOTTO ~ £18

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



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 SIRLOIN ~ £29 8oz FILLET ~ £38

Béarnaise, peppercorn or Harrogate blue cheese sauce ~ £3



SIDES ~ £4.50 Each

Caraway seed roasted beetroot & carrots (v, gf) • Tenderstem broccoli & parmesan (v, gf) • Thornborough cider braised red cabbage (v, gf)
Buttered seasonal greens (v, gf) • Shaved fennel & radish house salad (ve, gf) • Hand cut chips & rosemary salt (v)

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