

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 focaccia (ve, rgf)

GUINEA FOWL & HAM HOCK TERRINE

Red onion marmalade,
homemade onion & spelt toast (rgf)

SMOKED HADDOCK FISHCAKE

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

BUTTERNUT SQUASH & ORANGE RISOTTO

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

To Follow

CHARGRILLED YORKSHIRE CHICKEN BREAST

Wholegrain mustard mash, seasonal greens, white wine & tarragon velouté (gf)

HERB CRUSTED FILLET OF NORTH SEA HADDOCK

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

WILD MUSHROOM & LEEK RAGOUT

chestnut gnocchi, green peppercorn sauce (ve, gf)

CLASSIC FISH & CHIPS

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

THE TANNIN LEVEL BURGER

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

SHARING BOARD ~ £24

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

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)

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)

CHARGRILLED SIRLOIN STEAK ~ £14

Caramelised onions, horseradish mayo, watercress (rgf)

To Finish

STICKY TOFFEE PUDDING

Butterscotch, black treacle ice cream (v, gf)

DARK CHOCOLATE MOUSSE

Pedro Ximenez caramel,
salted caramel ice cream (ve, gf)

VICTORIA PLUM FRANGIPANE TART

Almond frangipane tart, clotted cream ice cream (v, n)

VANILLA'S OF HARROGATE ICE CREAM:

Blueberry & pistachio, clotted cream, dark chocolate,
black treacle, salted caramel (v, gf, n)

SORBET: Orange,
lemon, blackcurrant (ve, gf)

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 • 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.