

# M I D W E E K



2 COURSES £20 ~ 3 COURSES £24

*Available 5pm until 6:45pm; Monday to Friday*

## *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

## *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)

### VANILLI'S OF HARROGATE ICE CREAM:

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

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

## 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: 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.