

SUNDAY LUNCH

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)

YELLISON'S GOATS CHEESE ~ £9
Whipped goats cheese, 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)

To Follow

OUR SIGNATURE ROASTS:
With Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade gravy

MIN 28 DAY DRY SALT AGED BEEF RUMP ~ £21

or
YORKSHIRE PORK & CRACKLING ~ £20

or
HALF & HALF ~ £22

or
JUST THE VEG ~ £16
Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade vegetarian gravy (v)



MAPLE GLAZED CELERIAC ~ £21
Wild mushroom & leek ragout, hazelnut & truffle granola,
green peppercorn sauce (ve, gf, n)

PAN ROASTED YORKSHIRE
GUINEA FOWL BREAST ~ £25
Celeriac & potato boulangère, hispi cabbage,
wild mushroom fricassée, preserved blackberries (gf)

THE TANNIN LEVEL BURGER ~ £17
8oz signature beef burger, smoked bacon, melted cheddar,
gem lettuce, tomato, skinny fries

MARKET FISH ~ £POA
[Please ask about today's fish] Heritage potatoes, seaweed buttered
leeks, roasted golden beetroot, cornichon, caper & mustard velouté (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)

To Finish

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

DARK CHOCOLATE
& PRUNE CAKE ~ £8
Peru 72% chocolate mousse, Pedro Ximénez caramel,
salted caramel ice cream (ve, gf)

STICKY TOFFEE PUDDING ~ £8
Butterscotch, black treacle ice cream (ve, gf)

BLACKCURRANT TON MESS ~ £8
Blackcurrant leaf meringue, crème de cassis coulis,
blackcurrant sorbet (v, gf)

MILK & HONEY ~ £8.5
Local honey & malted milk ice cream, buckwheat & chamomile
crumb, poached banana puree, honey toffee (v)

VANILLI'S OF HARROGATE
ICE CREAM (3 SCOOPS) ~ £7
Blueberry & pistachio, clotted cream, dark chocolate,
black treacle, salted caramel (v, gf, n)

SORBET (2 SCOOPS) ~ £5
Lemon, orange, blackcurrant (ve, gf)

Children's portions are available, please ask a member of staff for details.

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