

TO FINISH



PERU 72% DARK CHOCOLATE MOUSSE ~ £8.5
Anise poached pear, Salted caramel ice cream (ve, gf)

MINCE PIE FRANGIPANE TART ~ £8.5
Toasted almonds, clotted cream ice cream (v, n)

STICKY TOFFEE PUDDING ~ £8.5
Butterscotch, black treacle ice cream (v, gf)

BLACKCURRANT TON MESS ~ £8.5
Blackcurrant leaf meringue, spiced 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, bee pollen (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, blackcurrant, orange, raspberry (ve, gf)



Brandy

COURVOISIER VSOP ~ 25ml: £4.95

REMY MARTIN VSOP ~ 25ml: £6.75

COURVOISIER XO ~ 25ml: £19.95

Dessert Wines

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.

RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £9.95
Typical raisin flavours and distinctive Muscat aromas.

SAUTERNES LA TETRE DU BOSQUET, FRANCE 2018 ~ 125ml: £12.95
The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and 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.

Liqueur Coffee of your choice ~ £7.95



Whisky

DALMORE 12 ~ 25ml: £6.95

BOWMORE 12 ~ 25ml: £6.50

HIGHLAND PARK 12 ~ 25ml: £6.95

TALISKER 10 ~ 25ml: £7.25

GLENMORANGIE 10 ~ 25ml: £6.50

LAPHROIG 10 ~ 25ml: £6.50

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