

SUNDAY LUNCH

To Begin

SOUP OF THE DAY ~ £7
Homemade rosemary focaccia (ve, rgf)

STAAL SMOKEHOUSE
SMOKED TROUT ~ £9
Apple & kohlrabi remoulade, horseradish cream,
watercress, treacle soda bread (gf)

BOUDIN NOIR HASH ~ £12
French black pudding hash cake, celeriac puree,
pickled walnut ketchup, fried duck egg,
soft herb & endive salad (gf, n)

DUCK LIVER PARFAIT ~ £10
Toasted brioche, quince jam,
caramelised onion & pine nuts (rgf, n)

BARON BIGOD BRIE &
BEETROOT ~ £9
Baron Bigod brie custard, salt baked beetroot, fried beetroot
crisps, local honey, clementine & sherry gel (v, gf)

PAN SEARED SCALLOPS ~ £15
Parsnip puree, prosciutto, Granny Smith apple, preserved
cranberry, sea herbs (gf)

JERUSALEM ARTICHOKE
RISOTTO ~ £9
Pickled wild mushrooms, crispy sage (ve, gf)

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, red cabbage, homemade vegetarian gravy (v)



BALLOTINE OF YORKSHIRE
TURKEY ~ £24
Wrapped in smoked streaky bacon, cranberry & sage stuffing,
pigs in blankets, roast potatoes, glazed root vegetables,
creamed Brussels sprouts & chestnuts (gf, n)

BEETROOT WELLINGTON ~ £23
Roast potatoes, glazed root vegetables,
creamed Brussels sprouts & chestnuts, thyme jus (v, rgf, rve, n)

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

ROAST COD LOIN ~ £27
Heritage potatoes, smoked pancetta, wild mushrooms,
samphire, mussel velouté (gf)



SIDES ~ £4.50 Each

Caraway seed roasted beetroot & carrots (ve, gf) • Tenderstem broccoli & parmesan (v, gf) • Thornborough cider braised red cabbage (v, gf)
Buttered seasonal greens (v, gf) • Chicory, pear & hazelnut salad (ve, gf, n) • Hand cut chips & rosemary salt (v)

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 (v)

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

SORBET (2 SCOOPS) ~ £5
Orange, lemon, raspberry, 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