

M I D W E E K



2 COURSES £20 ~ 3 COURSES £24

Available for parties up to 6 from 5pm until 6:45pm; Monday to Friday

To Begin

SOUP OF THE DAY

Homemade focaccia (ve, rgf)

DUCK LIVER PARFAIT

Toasted brioche, quince jam,
caramelised onion & pine nuts (rgf, n)

SMOKED HADDOCK FISHCAKE

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

JERUSALEM ARTICHOKE

RISOTTO

Pickled wild mushrooms, crispy sage (ve, gf)

To Follow

CHARGRILLED YORKSHIRE CHICKEN BREAST

Wild mushroom & barley risotto, smoked bacon & red wine sauce

HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE'

Creamed mash potato, petit pois, leeks, pearl onions, samphire,
brown shrimp, capers, white wine & dill velouté (rgf)

KING OYSTER MUSHROOM SCHNITZEL

Beer braised onion soubise, gremolata, skinny fries (ve, rgf)

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)

PERU 72% DARK CHOCOLATE MOUSSE

Anise poached pear, Salted caramel ice cream (ve, gf)

MINCE PIE FRANGIPANE TART

Toasted almonds, clotted cream ice cream (v, n)

VANILLI'S OF HARROGATE ICE CREAM:

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

SORBET:

Orange, lemon, raspberry, blackcurrant (ve, 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)



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.