

TO BEGIN



SOUP OF THE DAY ~ £7

Homemade rosemary focaccia (ve, rgf)

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)

SMOKED HADDOCK FISHCAKE ~ £9

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

BOUDIN NOIR HASH ~ £12

French black pudding hash cake, celeriac puree, pickled walnut ketchup, fried duck egg, salad of soft herbs & endive (gf, n)

DUCK LIVER PARFAIT ~ £10

Toasted brioche, poached Yorkshire forced rhubarb, toasted hazelnut (rgf, n)

JERUSALEM ARTICHOKE RISOTTO ~ £9

Pickled wild mushrooms, crispy sage (ve, gf)

TASTING BOARD ~ £24

Mini fish & chips, Lishman's of Ilkley coppa ham, Baron Bigod brie custard & beetroots, smoked haddock fishcake, Duck liver parfait with Yorkshire forced rhubarb & hazelnut



Please note: Our A La Carte Menu is not available on Sunday.

A discretionary 10% 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.