

# TO FOLLOW



## YORKSHIRE WOODLAND PORK ~ £26

Cured & confit pork belly, prosciutto wrapped tenderloin, buttered mash, braised red cabbage, boudin noir fritter, Thornborough cider jus

## PAN ROASTED YORKSHIRE CHICKEN BREAST ~ £22

Hash brown, roasted cauliflower, malt glazed chicken wing, charred shallot, confit garlic mayonnaise, smoked bacon & red wine jus (rgf)

## ROAST HAUNCH OF SALT AGED VENISON ~ £29

Smoked butter heritage potatoes, creamed savoy cabbage, salt baked beetroot, grilled pear, thyme jus (gf)

## KING OYSTER MUSHROOM SCHNITZEL ~ £21

Wild mushroom, smoked leek & Harrogate blue fondue, beer braised onion soubise, sherry vinegar gel, hazelnut & truffle granola (v, rve, rgf, n)

## BRAISED OX CHEEK ~ £26

Creamed mash, glazed root vegetables, parsley root puree, horseradish & parmesan crumb, port jus (gf)

## ROAST COD LOIN ~ £27

Heritage potatoes, smoked pancetta, wild mushrooms, samphire, mussel velouté (gf)

## JERUSALEM ARTICHOKE RISOTTO ~ £18

Pickled wild mushrooms, crispy sage (ve, gf)



## STEAKS

(Local rare breed, minimum 28 day dry aged on the bone in a Himalayan salt brick chamber)

All served with rosemary salted hand cut chips, pickled shallot rings, watercress & confit tomato salad:

8oz SIRLOIN ~ £29      8oz FILLET ~ £38

Béarnaise, peppercorn or Harrogate blue cheese sauce ~ £3



## 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: 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