

LUNCH



1 COURSE £16 ~ 2 COURSES £20 ~ 3 COURSES £24

Available for parties up to 6 from 12noon; last orders 2:00pm; Monday to Saturday

To Begin

SOUP OF THE DAY

Homemade focaccia (ve, rgf)

DUCK LIVER PARFAIT

Toasted brioche, poached Yorkshire forced rhubarb,
toasted hazelnut (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

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)

CHARGRILLED YORKSHIRE CHICKEN BREAST

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

DARK CHOCOLATE DELICE

Blackcurrant & creme de cassis compote,
blackcurrant sorbet (ve, gf)

BLOOD ORANGE PAVLOVA

blood orange & cardamom curd, saffron candied orange,
pistachio amaretti crumb (v, gf, n)

VANILLI'S OF HARROGATE ICE CREAM:

Vanilla (v, gf), dark chocolate (v, gf), black treacle (v, gf),
rhubarb (v, gf), tiramisu (v)

SORBET:

Orange, lemon, raspberry, blackcurrant (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

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)

FRESHLY MADE SANDWICHES

Served in toasted ciabatta with either hand cut chips, fries, soup or house salad;

CHARGRILLED CHICKEN & BACON ~ £12

Chicken breast, smoky bacon, crisp lettuce and mayo (rgf)

MUSHROOM & BLUE CHEESE ~ £12

Sauteed mushrooms and melting blue cheese (rgf)

CHARGRILLED SIRLOIN STEAK ~ £14

Caramelised onions, horseradish mayo, watercress (rgf)

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.