

# SUNDAY LUNCH

## *To Begin*

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

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,  
soft herb & endive salad (gf, n)

DUCK LIVER PARFAIT ~ £10  
Toasted brioche, poached Yorkshire forced rhubarb,  
toasted hazelnut (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)



YORKSHIRE CHICKEN BREAST ~ £22  
Hash brown, roasted cauliflower, malt glazed chicken wing,  
charred shallot, confit garlic mayonnaise,  
smoked bacon & red wine jus (rgf)

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

THE TANNIN LEVEL BURGER ~ £18  
8oz signature beef burger, smoked bacon, melted cheddar,  
gem lettuce, tomato, skinny fries



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)

*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.*

## *To Finish*

MILK & HONEY ~ £9  
Local honey & malted milk ice cream, buckwheat & chamomile  
crumb, poached banana puree, honey toffee (v)

DARK CHOCOLATE DELICE ~ £9  
Blackcurrant & creme de cassis compote,  
blackcurrant sorbet (ve, gf)

YORKSHIRE FORCED RHUBARB ~ £9  
Ginger parkin, white chocolate & tonka bean ganache,  
ginger wine jelly, rhubarb ice cream (v, gf)

STICKY TOFFEE PUDDING ~ £8.5  
Butterscotch, black treacle ice cream (v, gf)

BLOOD ORANGE PAVLOVA ~ £8.5  
blood orange & cardamom curd, saffron candied orange,  
pistachio amaretti crumb (v, gf, n)

VANILLI'S OF HARROGATE  
ICE CREAM (3 SCOOPS) ~ £7  
Vanilla (v, gf), dark chocolate (v, gf), black treacle (v, gf),  
rhubarb (v, gf), tiramisu (v)

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

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