

THE TANNIN LEVEL: RESTAURANT WEEK

Monday 17th to Friday 21st February 2025

3 COURSES £20

Available Lunch (12 noon, last orders 2:00pm) and Dinner (5:00pm, last orders 9:00pm)

To Begin

SOUP OF THE DAY

Homemade focaccia (ve, rgf)

CHICKEN & LEEK TERRINE

Tarragon mayonnaise, endive salad,
milk bread (rgf)

HAGGIS SCOTCH EGG

pickled red cabbage, watercress, black garlic ketchup

SMOKED HADDOCK FISHCAKE

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

JERUSALEM ARTICHOKE

RISOTTO (Also as a main)

Pickled wild mushrooms, crispy sage (ve, gf)

SALT BAKED BEETROOTS

Horseradish creme fraiche, dill, smoked almonds,
pickled shallot (v, gf, n, rve)

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)

PORK SCHNITZEL

Lemon & caper buttered potatoes, pickled cucumber, green peppercorn sauce (rgf)

CHARGRILLED CAULIFLOWER

Confit garlic salsa verde, miso & tahini sauce, green herb salad,
grapes, spiced chickpeas (ve, gf)

BRAISED OX CHEEK BOURGUIGNON

Creamed mash, smoked pancetta, wild mushroom, pearl onion,
glazed root vegetables, port jus (gf)

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)

PEAR & ALMOND FRANGIPANE TART

Clotted cream ice cream (v, n)

VANILLI'S OF HARROGATE ICE CREAM:

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