

TO BEGIN



SOUP OF THE DAY ~ £8

Homemade rosemary focaccia (ve, rgf)

SPILMAN'S OF THIRSK ASPARAGUS ~ £13

Chargrilled Yorkshire asparagus, crispy duck egg, sorrel oil, Yorkshire pecorino, almond sauce (v, gf, n)

CURED SEA TROUT ~ £11

Homemade crumpet, horseradish buttermilk, pickled cucumber, sea trout caviar (rgf)

PAN SEARED SCALLOPS ~ £15

Pickled radish, tempura samphire bhaji, lemongrass & cardamom velouté, sea herbs (gf)

DUCK LIVER PARFAIT ~ £10

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

PICKERING WATERCRESS & SPRING VEGETABLE RISOTTO ~ £9.50

Wild garlic salsa verde (ve, gf)

BOUDIN NOIR ~ £12

French black pudding hash cake, Henderson's relish cured egg yolk, chicory jam, soft herbs (gf)

TASTING BOARD ~ £26

Mini fish & chips, Lishman's of Ilkley coppa ham, sea trout fishcake, Pickering watercress & spring vegetable risotto, duck liver parfait with brioche and rhubarb



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.