

# TO FOLLOW



## CHARGRILLED YORKSHIRE DALES LAMB RUMP ~ £31

Braised lamb shank shepherd's pie, Ribblesdale goat's curd, Yorkshire asparagus, sorrel, gem lettuce, peas, wild garlic emulsion, Madeira lamb jus (gf)

## PAN ROASTED YORKSHIRE CHICKEN BREAST ~ £22

Creamed mash, braised leek, 'Caesar salad' tartlet, parmesan tuile, roast chicken & sherry velouté (rgf)

## PICKERING WATERCRESS & SPRING VEGETABLE RISOTTO ~ £19

Wild garlic salsa verde (ve, gf)

## CHARGRILLED PORK PLUMA STEAK ~ £27

Lardo roasted Jersey Royals, purple sprouting broccoli, nori seaweed butter, boudin noir fritter, mustard apple compote, wild garlic & Thornborough cider jus (rgf)

## MARKET FISH ~ £poa

Caper & lemon butter potatoes, glazed chicory, blood orange hollandaise sauce (gf)

## CHARGRILLED PURPLE SPROUTING BROCCOLI ~ £22

Spiced chickpeas, tempura pickled broccoli stem, mint & nettle puree, miso & tahini sauce (ve, gf)

## BUTTER POACHED LEMON SOLE ~ £29

Scallop mousse, sea vegetables, creamed mash, peas, pearl onions, brown shrimp, leeks, capers, champagne velouté (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 ~ £3.50



## SIDES

Tenderstem broccoli, parmesan (v gf) £6 • Caper & lemon buttered potatoes (v, gf) £5 • Buttered seasonal greens (v, gf) £5  
Creamed spinach & anchovy (gf) £5.50 • Chicory, watercress & spring onion salad (ve, gf) £5 • Hand cut chips & rosemary salt (v) £5.50

*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