

LUNCH



1 COURSE £17 ~ 2 COURSES £22 ~ 3 COURSES £27

Available from 12noon; last orders 2:00pm; Monday to Saturday

To Begin

SOUP OF THE DAY

Rosemary focaccia (ve, rgf)

DUCK LIVER PARFAIT

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

SEA TROUT FISHCAKE

Homemade fromage blanc, tartare butter, poached hen's egg, dill

PICKERING WATERCRESS & SPRING VEGETABLE RISOTTO

Wild garlic salsa verde (ve, gf)

To Follow

WILD GARLIC CHICKEN KIEV

Caper & lemon butter potatoes, watercress

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 PURPLE SPROUTING BROCCOLI

Spiced chickpeas, tahini & miso sauce (ve, gf)

CLASSIC FISH & CHIPS

Battered North Sea haddock, hand cut chips, pea purée, homemade tartare sauce

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

Shortbread crumb, chocolate & cinder toffee ice cream (ve, gf)

PASSION FRUIT PAVLOVA

Hibiscus meringue, passion fruit curd (v, gf)

VANILLA'S OF HARROGATE ICE CREAM:

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

SORBET:

Lemon, orange, raspberry (ve, 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

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

FRESHLY MADE SANDWICHES

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

CHARGRILLED CHICKEN CAESAR ~ £12

Chicken breast, cos lettuce, Caesar dressing, parmesan (rgf)

MUSHROOM & BLUE CHEESE ~ £12

Sauteed mushrooms and melting blue cheese (rgf)

CLASSIC BLT ~ £12

Grilled smoked streaky bacon, gem lettuce, tomato, mayo (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.