

M I D W E E K



2 COURSES £22 ~ 3 COURSES £27

Available from 5pm; last orders 7:00pm; Monday to Friday (except Valentines Day, Christmas Eve & New Years Eve)

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)

VANILLI'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)

S I D E S

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: 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.