

SUNDAY LUNCH

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)

PAN SEARED SCALLOPS ~ £15
Pickled radish, tempura samphire bhaji,
lemongrass & cardamom velouté, sea herbs (gf)

CURED SEA TROUT ~ £11
Homemade crumpet, horseradish buttermilk,
pickled cucumber, sea trout caviar (RGF)

BOUDIN NOIR ~ £12
French black pudding hash cake, Henderson's relish cured
egg yolk, chicory jam, soft herbs (gf)

DUCK LIVER PARFAIT ~ £11
Toasted brioche, poached Yorkshire forced rhubarb,
hazelnut crumb (rgf, n)

PICKERING WATERCRESS & SPRING
VEGETABLE RISOTTO ~ £9.50
Wild garlic salsa verde (ve, gf)

To Follow

OUR SIGNATURE ROASTS:
With Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade gravy

MIN 28 DAY DRY SALT AGED BEEF RUMP ~ £23

or
YORKSHIRE PORK & CRACKLING ~ £22

or
HALF BEEF & HALF PORK ~ £25

or
CHICKEN BREAST ~ £22

or
LAMB RUMP ~ £26

or
JUST THE VEG ~ £17
Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade vegetarian gravy (v)



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)

THE TANNIN LEVEL BURGER ~ £19
8oz signature beef burger, smoked bacon, melted cheddar,
gem lettuce, tomato, skinny fries



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

Children's portions are available, please ask a member of staff for details.

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

To Finish

MILK & HONEY ~ £9.50
Local honey & malted milk ice cream, buckwheat & chamomile
crumb, poached banana puree, honey toffee, bee pollen (v)

YORKSHIRE FORCED RHUBARB ~ £10
Ginger parkin, white chocolate & tonka bean ganache,
ginger wine jelly, rhubarb ice cream (v, gf)

MILLIONAIRE'S DARK CHOCOLATE
DELICE ~ £9.50
Shortbread crumb, dulce de leche, rum soaked raisins,
chocolate & cinder toffee ice cream (ve, gf)

STICKY TOFFEE PUDDING ~ £9
Butterscotch, black treacle ice cream (v, gf)

PASSION FRUIT PAVLOVA ~ £9.50
Hibiscus meringue, passion fruit curd,
miso caramel, coconut ice cream (v, gf)

VANILLI'S OF HARROGATE
ICE CREAM (3 SCOOPS) ~ £8.50
Vanilla (v, gf), dark chocolate (v, gf), black treacle (v, gf),
rhubarb (v, gf), coconut (ve, gf), tiramisu (v)

SORBET (2 SCOOPS) ~ £5.50
Lemon, orange, raspberry (ve, gf)