

# TO BEGIN



SOUP OF THE DAY ~ £8

Rosemary focaccia (v, rve, rgf)

BOUDIN NOIR HASH ~ £12

Mustard apple compote, butter fried duck egg (gf)

PAN SEARED KING SCALLOPS ~ £15

Thornborough cider cooked chorizo, tomato & red pepper fondue, granny smith apple, sea vegetables (gf)

ISLE OF WIGHT TOMATOES ~ £11

Marinated tomatoes, spiced tomato gazpacho, Yorkshire pecorino, salsa verde, rosemary focaccia croute (v, rve, rgf)

SMOKED HADDOCK FISHCAKE ~ £10

Poached egg, pickled cucumber & gem salad, tartare butter sauce

CHICKEN LIVER PARFAIT ~ £10

Cherry jam, pickled radishes, toasted brioche (rgf)

ARTICHOKE & LOVAGE RISOTTO ~ £10

Lovage pesto, candied lemon (ve, gf)



TASTING BOARD ~ £26

Mini fish & chips, Lishman's of Ilkley coppa ham, smoked haddock fishcake, artichoke & lovage risotto, chicken liver parfait with cherry jam & brioche



*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.