## TOFOLLOW

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BEER BRAISED SHIN OF LOCAL HIMALAYAN SALT AGED BEEF ~ £29 Artichoke & potato gratin, hispi cabbage, salsa verde (gf)

CHARGRILLED YORKSHIRE FREE RANGE CHICKEN BREAST ~ £22 Heritage potatoes, broad beans, peas, spring onion, Fino sherry & elderflower velouté, chicken skin & parmesan crumb (rgf)

> PAN ROASTED YORKSHIRE WOODLAND PORK CHOP ~ £25 Creamed mash, tender stem broccoli, maple glazed peaches, Thornborough cider cream sauce (gf)

CHARGRILLED YORKSHIRE DALES LAMB RUMP ~ £31 Lamb belly boulangère potato, Ribblesdale goat's curd, roasted courgette, fried capers, Madeira lamb jus (gf)

MARKET FISH ~ £poa Caper & lemon buttered potatoes, braised fennel, marinated tomatoes, saffron rouille, bouillabaisse sauce (gf)

> COURGETTE & FETA FRITTERS ~ £22 Green lentils, tomato & red pepper fondue, rocket pesto (ve, gf)

> ARTICHOKE & LOVAGERISOTTO ~ £19 Lovage pesto, candied lemon (ve, gf)

## STEAKS

(Local heritage breed, minimum 28 day dry aged on the bone in a Himalayan salt brick chamber) Served with triple cooked chips, confit tomato, watercress & pickled red onion salad, crispy shallot rings

80z SIRLOIN ~ £32 80z FILLET ~ £42

Bearnaise sauce, peppercorn sauce, red wine jus, Harrogate blue cheese sauce ~ £3

## 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 • Baby gem, watercress, spring onion & radish salad (ve,gf) £5 • Hand cut chips & rosemary salt (v) £5.50

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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 \sim vegetarian \cdot ve \sim request vegan \cdot ve \sim vegan \cdot gf \sim non gluten containing ingredients \cdot rgf \sim request non gluten containing ingredients \cdot n \sim 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$