

M I D W E E K

2 COURSES £22 ~ 3 COURSES £27

Available Monday to Friday from 5pm; last orders at 7:00pm

To Begin

SOUP OF THE DAY

Rosemary focaccia (v, rve, rgf)

CHICKEN LIVER PARFAIT

Cherry jam, pickled radishes, toasted brioche (rgf)

SMOKED HADDOCK FISHCAKE

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

ARTICHOKE & LOVAGE RISOTTO

Lovage pesto, candied lemon (ve, gf)

To Follow

CHARGRILLED YORKSHIRE CHICKEN BREAST

Heritage potatoes, broad beans, peas, spring onion, tarragon cream sauce (gf)

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)

COURGETTE & FETA FRITTERS
Green lentils, tomato & red pepper fondue, rocket pesto (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

STRAWBERRY & ELDERFLOWER
CHEESECAKE
Annabel's of Leeds strawberries, strawberry ice cream (v)

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

DARK CHOCOLATE DELICE
Shortbread crumb, raspberry sorbet (ve, gf)

VANILLI'S OF HARROGATE
ICE CREAM & SORBET:
Ice Cream: Vanilla (v, gf), dark chocolate (v, gf),
black treacle (v, gf), coconut (v, gf),
strawberry (v, gf), tiramisu (v)
Sorbet: Lemon, raspberry, apricot (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 • Baby gem, watercress, spring onion & radish 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.