

SUNDAY LUNCH

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)

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

JUST THE VEG ~ £17

Yorkshire pudding, roast potatoes, buttered seasonal vegetables, cauliflower cheese, homemade vegetarian gravy (v)



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)

THE TANNIN LEVEL BURGER ~ £19

8oz signature beef burger, smoked bacon, melted cheddar,
gem lettuce, tomato, skinny fries

To Finish

MILK & HONEY ~ £10

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

STRAWBERRY & ELDERFLOWER
CHEESECAKE ~ £9

Annabel's of Leeds strawberries, strawberry ice cream (v)

PASSION FRUIT PAVLOVA ~ £9.5

Hibiscus meringue, passion fruit curd, miso caramel,
coconut ice cream (v, gf)

DARK CHOCOLATE DELICE ~ £9.50

Shortbread crumb, raspberry sorbet (ve, gf)

STICKY TOFFEE PUDDING ~ £9

Butterscotch, black treacle ice cream (v, gf)

VANILLI'S OF HARROGATE

ICE CREAM (3 SCOOPS) ~ £9

Vanilla (v, gf), dark chocolate (v, gf), black treacle (v, gf),
strawberry (v, gf), coconut (v, gf), tiramisu (v)

VANILLI'S OF HARROGATE

SORBET (2 SCOOPS) ~ £6

Lemon, raspberry, apricot (ve, gf)



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

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