



Your Journey Through The Decades Begins...

From the 80's:

FRENCH ONION SOUP ~ £8

Baguette crouton, melted gruyere (rgf)

PRAWN COCKTAIL ~ £10

Iceburg lettuce, bloody mary mayo, brown bread, charred lemon (rgf)

From the 90's:

GARLIC MUSHROOMS ~ £11

Forest mushrooms in a garlic, shallot and brandy cream sauce, sourdough crisp, (v, rve)

SMOKED SALMON BLINIS ~ £13

Smoked salmon, lemon & chive crème fraiche, blini pancakes, samphire, sea trout caviar

From the 00's:

OUR ORIGINAL BOUDIN NOIR (*Chef Dean Sowden's classic!*) ~ £12

French black pudding, lyonnaise potatoes, wilted spinach, poached egg, hollandaise sauce

WATERMELON GAZPACHO ~ £10

Parma ham crisp, micro herbs (rv, rve)

From the 10's:

ARTICHOKE & LOVAGE RISOTTO ~ £10 / £19 (main)

Lovage pesto, candied lemon (rve, gf)

SMOKED HADDOCK FISHCAKE ~ £10

Poached egg, warm tartare sauce, dressed leaves, pickled cucumber

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.