



Sunday Lunch

To Begin

SOUP OF THE DAY ~ £8

Rosemary focaccia (v, rve, rgf)

OUR ORIGINAL BOUDIN NOIR ~ £12

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

SMOKED SALMON BLINIS ~ £13

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

WATER MELON GAZPACHO ~ £10

A classic watermelon gazpacho, Parma ham crisp (rv, rve)

SMOKED HADDOCK FISHCAKE ~ £10

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

GARLIC MUSHROOMS ~ £11

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

ARTICHOKE & LOVAGE

RISOTTO ~ £10 / £19 (main)

Lovage pesto, candied lemon (rve, 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 SIROIN ~ £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

Tannin Level potato gratin, charred courgette,
samphire, pea velouté, herb oil (rgf)

CHARGRILLED BUTTERNUT

SQUASH ~ £22

Baked field mushroom, eh up Yorkshire goats cheese,
spinach and chard, chilli jam (v, rv)

THE TANNIN LEVEL BURGER ~ £19

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

+~+

SIDES

Purple sprouting broccoli & parmesan (v, gf) £6 • Chive buttered potatoes (v, gf) £5 • Buttered seasonal greens (v, gf) £5

Sticky red cabbage (gf) £5.50 • House 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.

To Finish

VEGAN BLUEBERRY

PANNACOTTA ~ £9

Blueberry infused coconut milk, buckwheat shortbread,
Autumn berries (ve, gf)

HOT CHOCOLATE FONDANT ~ £11

Crème Chantilly, cherry jam (v)

GLAZED LEMON TART ~ £9

Fresh raspberries, raspberry compote (v)

PASSION FRUIT PAVLOVA ~ £9.5

Hibiscus meringue, passion fruit curd, miso caramel,
blackcurrant sorbet (v, 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, blackcurrant (ve, gf)

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