

Lunch

1 COURSE £17 ~ 2 COURSES £22 ~ 3 COURSES £27

Available for parties up to 6 from 12noon; last orders 2:00pm; Monday to Saturday

To Begin

SOUP OF THE DAY

Toasted bread (v, rve, rgf)

DUCK LIVER & COGNAC PARFAIT

Quince jam, dressed leaves, toast (rgf)

SMOKED HADDOCK FISHCAKE

Poached egg, pea puree, tartare sauce, dressed leaves

WILD MUSHROOM & TRUFFLE

RISOTTO *(Also as a main)*

Classic white wine risotto, forest mushrooms,
fresh truffle (v, rve, gf)

To Follow

CHICKEN & MUSHROOM

Pan seared chicken breast, sautéed potatoes,
fine beans, mushroom sauce (gf)

HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE'

Creamed mash potato, petit pois, leeks, pearl onions, samphire,
prawns, capers, white wine & dill velouté (rgf)

CHARGRILLED BUTTERNUT SQUASH

Baked field mushroom, ch up Yorkshire goats cheese,
baby leaf spinach, chilli jam (gf, v, rve)

CLASSIC FISH & CHIPS

Battered North Sea haddock, hand cut chips, pea purée, tartare sauce

THE TANNIN LEVEL BURGER

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

To Finish

DARK CHOCOLATE TORTE

Salted caramel, cocoa crème fraiche (v, gf)

VEGAN WINTER BERRY PANNACOTTA

Winter berry infused coconut milk,
buckwheat shortbread, Winter berries (ve, gf)

STICKY TOFFEE PUDDING

Butterscotch, black treacle ice cream (v, gf)

VANILLI'S OF HARROGATE ICE CREAM & SORBET (2 SCOOPS)

Ice Cream: Vanilla (v, gf), dark chocolate (v, gf),
black treacle (v, gf), strawberry (v, gf), tiramisu (v)

Sorbet: Lemon, raspberry, orange (ve, gf)

SHARING BOARD ~ £27

Smoked salmon & marinated prawns, smoked haddock fishcake, wild mushroom & truffle risotto, duck liver & cognac parfait with quince jam, house breads

SIDES

Purple sprouting broccoli & parmesan (v, gf) £6 • Chive buttered potatoes (v, gf) £5.5 • Buttered seasonal greens (v, gf) £5

Sautéed sprouts (gf) £5 • Sticky red cabbage (gf) £6 • House salad (rve, gf) £5 • Hand cut chips & rosemary salt (v) £5.5

FRESHLY MADE SANDWICHES (LUNCH ONLY)

Served in toasted ciabatta with either hand cut chips, fries, soup or house salad;

FISH FINGER ~ £12

Battered North Sea haddock, watercress, tartare sauce

MUSHROOM & BLUE CHEESE ~ £12

Sauteed mushrooms and melting blue cheese (rgf)

CLASSIC BLT ~ £12

Grilled smoked streaky bacon, gem lettuce, tomato, mayo (rgf)

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.