

To Begin

SOUP OF THE DAY ~ £8

Toasted bread (v, rve, rgf)

BOUDIN NOIR ~ £12

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

PAN SEARED KING SCALLOPS ~ £15

Roasted butternut squash pureé, parma ham crumb, braised samphire, parsnip crisps (gf)

BURNT GOATS CHEESE ~ £10

Yorkshire goats cheese & chive brûlée; beetroot chutney; house breads (v, rgf)

DUCK LIVER & COGNAC PARFAIT ~ £10

Quince jam, dressed leaves, toast (rgf)

SMOKED HADDOCK FISHCAKE ~ £10

Poached egg, pea pureé, tartare sauce, dressed leaves

WILD MUSHROOM & TRUFFLE RISOTTO ~ £10

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

SHARING BOARD ~ £27

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



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.