

To Finish

DARK CHOCOLATE TORTE ~ £9.5

Salted caramel, cocoa crème fraîche (v, gf)

SPONGE & CUSTARD ~ £9.5

Blood Orange Sponge, crème anglaise, candied citrus zest, crystallised mint leaves (v)

LEMON PAVLOVA ~ £9.5

Lemon meringue, lemon curd, salted caramel, orange sorbet (v, gf)

VEGAN WINTER BERRY PANNACOTTA ~ £9.5

Winter berry infused coconut milk, buckwheat shortbread, Winter berries (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), tiramisu (v)

VANILLI'S OF HARROGATE SORBET (2 SCOOPS) ~ £6

Lemon, raspberry, orange (ve, gf)



Brandy

COURVOISIER VSOP ~ 25ml: £5.25

REMY MARTIN VSOP ~ 25ml: £7.25

COURVOISIER XO ~ 25ml: £21.50

Dessert Wines

SAMOS VIN DOUX, GREECE 2022 ~ 125ml: £11.95

Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.

SAUTERNES LA TETRE DU BOSQUET, FRANCE 2020 ~ 125ml: £13.95

The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and luscious palate texture showing excellent concentration with mouth-filling flavours of honey, raisins, apricot, and spice. Clean finish with long aftertaste of honey, apricot, and raisin.

Liqueur Coffee of your choice ~ £7.95



Whisky

HIGHLAND PARK 12 ~ 25ml: £7.25

TALISKER 10 ~ 25ml: £7.50

GLENMORANGIE 10 ~ 25ml: £6.95

LAPHROIG 10 ~ 25ml: £7.25

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