

# Sunday Lunch

## 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 / £19  
Classic white wine risotto, forest mushrooms,  
fresh truffle (v, rve, gf)

## To Follow

OUR SIGNATURE ROASTS:  
With Yorkshire pudding, roast potatoes, cauliflower cheese, buttered  
seasonal vegetables, carrot & swede puree, homemade gravy (rgf)

MIN 28 DAY DRY SALT AGED BEEF SIRLOIN ~ £23  
or  
YORKSHIRE PORK & CRACKLING ~ £22

or  
BEEF & PORK ~ £25  
or  
JUST THE VEG ~ £17  
Yorkshire pudding, roast potatoes, buttered seasonal vegetables,  
cauliflower cheese, homemade vegetarian gravy (v, rve, rgf)

or  
CHARGRILLED YORKSHIRE  
FREE RANGE CHICKEN BREAST ~ £21  
Chicken thigh and blue cheese dumpling, crushed new potatoes,  
braised baby leeks, wild mushroom and Madeira sauce

MARKET FISH ~ £poa  
Saffron baby potatoes, roasted cauliflower florets,  
broad beans, cauliflower pureé, champagne velouté (gf)

CHARGRILLED  
BUTTERNUT SQUASH ~ £20  
Baked field mushroom, eh up Yorkshire goats cheese,  
baby leaf spinach, chilli jam (gf, v, rve)

THE TANNIN LEVEL BURGER ~ £19  
8oz signature beef burger, smoked bacon, melted cheddar,  
gem lettuce, tomato, skinny fries

## 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)

## 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

*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.*

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