

Sunday Lunch

To Begin

S O U P O F T H E D A Y ~ £8
Toasted bread (v, rve, rgf)

B O U D I N N O I R ~ £12
French black pudding, lyonnaise potatoes, wilted spinach, poached egg, hollandaise sauce

**P A N S E A R E D
K I N G S C A L L O P S** ~ £15
Roasted butternut squash pureé, parma ham crumb, braised samphire, parsnip crisps (gf)

B U R N T G O A T S C H E E S E ~ £10
Yorkshire goats cheese & chive brûlée; beetroot chutney; house breads (v, rgf)

**D U C K L I V E R & C O G N A C
P A R F A I T** ~ £10
Quince jam, dressed leaves, toast (rgf)

**S M O K E D H A D D O C K
F I S H C A K E** ~ £10
Poached egg, pea pureé, tartare sauce, dressed leaves

**W I L D M U S H R O O M & T R U F F L E
R I S O T T O** ~ £10 / £19
Classic white wine risotto, forest mushrooms, fresh truffle (v, rve, gf)

S I D E S
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

To Follow

O U R S I G N A T U R E R O A S T S:
With Yorkshire pudding, roast potatoes, cauliflower cheese, buttered seasonal vegetables, carrot & swede puree, homemade gravy (rgf)

M I N 28 D A Y D R Y S A L T A G E D B E E F S I R L O I N ~ £23

or
Y O R K S H I R E P O R K & C R A C K L I N G ~ £22

or
B E E F & P O R K ~ £25

or
J U S T T H E V E G ~ £17

Yorkshire pudding, roast potatoes, buttered seasonal vegetables, cauliflower cheese, homemade vegetarian gravy (v, rve, rgf)

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**C H A R G R I L L E D Y O R K S H I R E
F R E E R A N G E C H I C K E N B R E A S T** ~ £21

Chicken thigh and blue cheese dumpling, crushed new potatoes, braised baby leeks, wild mushroom and Madeira sauce

M A R K E T F I S H ~ £poa

Saffron baby potatoes, roasted cauliflower florets, broad beans, cauliflower pureé, champagne velouté (gf)

C H A R G R I L L E D

B U T T E R N U T S Q U A S H ~ £20

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

T H E T A N N I N L E V E L B U R G E R ~ £19

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

D A R K C H O C O L A T E T O R T E ~ £9.5
Salted caramel, cocoa crème fraîche (v, gf)

S P O N G E & C U S T A R D ~ £9.5

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

L E M O N P A V L O V A ~ £9.5

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

V E G A N W I N T E R B E R R Y

P A N N A C O T T A ~ £9.5

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

S T I C K Y T O F F E E P U D D I N G ~ £9

Butterscotch, black treacle ice cream (v, gf)

V A N I L L I ' S O F H A R R O G A T E

I C E C R E A M (3 S C O O P S) ~ £9

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

V A N I L L I ' S O F H A R R O G A T E

S O R B E T (2 S C O O P S) ~ £6

Lemon, raspberry, orange (ve, gf)