

THE TANNIN LEVEL: RESTAURANT WEEK

Monday 16th to Friday 20st February 2026

2 COURSES £20 (Lunch)

3 COURSES £25 (Lunch or Dinner)

Available Lunch (12 noon, last orders 2:00pm) and Dinner (5:00pm, last orders 9:00pm)

To Begin

SOUP OF THE DAY
Toasted bread (v, rve, rgf)

DUCK LIVER & COGNAC PARFAIT
Quince jam, dressed leaves, toast (rgf)

BURNT GOATS CHEESE
Yorkshire goats cheese & chive brûlée,
beetroot chutney, house breads (v, rgf)

SMOKED HADDOCK FISHCAKE
Poached egg, pea pureé, 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

BRAISED SHIN OF BEEF
Buttered mashed potato, charred savoy cabbage,
red wine, pancetta, mushroom and pearl onion sauce (gf)

VENISON COTTAGE PIE
Individual venison rump cottage pie, braised red cabbage,
chargrilled courgette, pumpkin purée, dark chocolate 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)

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

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

CLASSIC FISH & CHIPS
Battered North Sea haddock, hand cut chips,
homemade tartare sauce, pea purée

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

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

Please note: 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 Finish

STICKY TOFFEE PUDDING
Butterscotch, black treacle ice cream (v, gf)

DARK CHOCOLATE TORTE
Salted caramel, cocoa crème fraîche (v, gf)

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

VEGAN WINTER BERRY PANNACOTTA
Winter berry infused coconut milk,
buckwheat shortbread, Winter berries (ve, gf)

VANILLI'S OF HARROGATE ICE CREAM (2 SCOOPS):
Vanilla (v, gf), dark chocolate (v, gf),
black treacle (v, gf), coconut (v, gf),
strawberry (v, gf), tiramisu (v)

SORBET (2 SCOOPS):
Orange, lemon, raspberry, blackcurrant (ve, gf)