

To Begin

SOUP OF THE DAY ~ £9.5

Warm Roll (v, rve, rgf)

BOUDIN NOIR ~ £14

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

PAN SEARED KING SCALLOPS ~ £15

Chorizo, pickled fennel, chorizo taramasalata, smoked paprika crumb (gf)

SPILMAN'S ASPARAGUS SPEARS ~ £12

Confit egg yolk, dill emulsion, rye cracker (v, rgf)

TRIO OF PRAWNS ~ £15

Tempura tiger prawn, crevettes, marinated cocktail prawns, dressed baby leaves, croutes, classic Marie Rose dressing

CHICKEN LIVER PARFAIT ~ £10

Toast, dressed leaves, red onion marmalade (rgf)

SALMON FISHCAKE ~ £10

Poached egg, creamed leeks, crispy leeks

ROAST PEPPER & EDAMAME BEAN RISOTTO ~ £11

Classic white wine risotto, roasted peppers, crispy edamame beans (v, rve, rgf)



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.