

To Finish

DARK CHOCOLATE & RASPBERRY TART ~ £9.5

Chocolate shortcrust pastry, dark chocolate and raspberry ganache, raspberry & blackberry ice cream (v)

TANNIN LEVEL MESS ~ £9.5

Fruit of the day, crème chantilly, homemade meringue shards, fruit compote (v, gf)

COCONUT PARFAIT ~ £9.5

Toasted granola, passionfruit gel, coconut caramel (ve, gf)

STRAWBERRIES & CREAM ~ £9.5

Vanilla panna cotta, fresh and marinated strawberries, strawberry coulis (v, gf)

STICKY TOFFEE PUDDING ~ £9

Custard ice cream, butterscotch sauce (v, gf)

VANILLI'S OF HARROGATE ICE CREAM (3 SCOOPS) ~ £9

Madagascan Royal Bourbon Vanilla (v, gf), Belgian Triple Chocolate (v, gf), Custard (v, gf), Strawberry Cheesecake (v), Tiramisu (v), Raspberry & Blackberry Ripple (v, gf)

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

Lemon & Mint, Kiwi, Orange Marmalade (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 2023 ~ 125ml: £12.95

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 CHATEAU JANY, BORDEAUX, FRANCE 2022 ~ 125ml: £16.95

On the nose, the wine has notes of grapefruit and lemon but also dried fruits (apricot and mango). In the mouth, it is ample, rich and velvety.

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