

To Follow

DUO of LAMB ~ £31

Seared lamb rump, shepherd's pie, buttered asparagus, baby spinach & peas, rosemary & redcurrant jus (gf)

SHORT LOIN OF BEEF ~ £27

Seared short loin of beef, smoked garlic mash, honey glazed rainbow carrots, baby turnips, caramelised shallot, red wine jus (gf)

PAN FRIED YORKSHIRE FREE RANGE CHICKEN SUPREME ~ £23

Potato & pecorino dumplings, sautéed baby vegetables, chive velouté

MARKET FISH ~ £poa

Heritage potatoes, baked fennel and courgette, baby spinach, beurre blanc, herb oil (gf)

SPRING VEGETABLE & 'GNOCCHI' ROULADE ~ £20

Tomato & roast pepper ragu, baby aubergines, pesto, shaved parmesan (rgf, v, rve)

CONFIT YORKSHIRE BELLY PORK ~ £26

Sautéed heritage potatoes, salt baked beetroot, charred pak choi, pork crackling crumb, orange & ginger reduction (gf)

PAN SEARED SALMON FILLET ~ £25

Chargrilled sweet potato, three cornered leeks, mango & red onion salsa, spiced saffron & coconut cream (gf)

ROAST PEPPER & EDAMAME BEAN RISOTTO ~ £19

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

STEAKS

(Local heritage breed, dry aged on the bone for 5 weeks)

Served with triple cooked chips, roast tomato & mushroom, confit shallots

10oz SIRLOIN ~ £34 8oz FILLET ~ £44

S A U C E S : Bearnaise, peppercorn, red wine jus, blue cheese ~ £4

SIDES

Tenderstem broccoli & parmesan (v, gf) £6 • Chive buttered new potatoes (v, gf) £5.5 • Honey glazed baby vegetables (v, gf) £5.5

Buttered seasonal greens (v, gf) £5.5 • House salad (rve, gf) £5 • Hand cut chips (v) £5.5



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