

Lunch

1 COURSE £18 ~ 2 COURSES £23 ~ 3 COURSES £28

Available from 12noon; last orders 2:00pm; Monday to Saturday

To Begin

SOUP OF THE DAY

Warm Roll (v, rve, rgf)

GARLIC MUSHROOMS

Sourdough toasts (v, rve, rgf)

SALMON FISHCAKE

Poached egg, creamed leeks, crispy leeks

CHICKEN LIVER PARFAIT

Toast, dressed leaves, red onion marmalade (rgf)

ROAST PEPPER & EDAMAME BEAN

RISOTTO *(Also as a main)*

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

To Follow

‘CHICKEN SOUP’

Boneless chicken leg poached in consommé, spring vegetables, new potatoes, crisp chicken skin (gf)

PORK CHOP

Buttered mash, sugar snap peas, wholegrain mustard sauce (gf)

HERB CRUSTED FILLET OF NORTH SEA HADDOCK ‘FISH PIE’

Creamed mashed potato, petit pois, leeks, pearl onions, prawns, capers, white wine & dill velouté (rgf)

SPRING VEGETABLE & ‘GNOCCHI’ ROULADE

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

CLASSIC FISH & CHIPS

Battered North Sea haddock, hand cut chips, pea purée, tartare sauce

THE TANNIN LEVEL BURGER

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

FRESHLY MADE SANDWICHES

Served in toasted ciabatta with either hand cut chips, fries, soup or house salad;

FISH FINGER ~ £12

Battered North Sea haddock, lettuce, tartare sauce

MUSHROOM & BLUE CHEESE ~ £12

Sauteed mushrooms and melting blue cheese (rgf)

CLASSIC BLT ~ £12

Grilled smoked streaky bacon, gem lettuce, tomato, mayo (rgf)

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

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.