

## To Follow

### CIDER BRAISED YORKSHIRE BELLY PORK ~ £26

Confit heritage potatoes, charred pak choi, peach & red onion salsa, pork & cider reduction, crackling (gf)

### MARKET FISH ~ £poa

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

### PAN ROASTED YORKSHIRE FREE RANGE CHICKEN SUPREME ~ £23

Medley of summer vegetables with sundried tomato velouté, parmentier potatoes, fricassée of rocket, garlic, cherry tomatoes & green peppercorns, (gf)

### DUO of LAMB ~ £31

Seared lamb rump, shepherd's pie, chargrilled courgettes, 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)

### CHARGRILLED SWEET POTATO ~ £20

Henderson's glazed aubergine, Eh Up Yorkshire goats cheese, wilted spinach, rocket, smoked tomato chutney (gf, v, rve)

### HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE' ~ £22

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

### ROASTED RED PEPPER RISOTTO ~ £19

Classic white wine risotto, puréed roasted red pepper, crisp & fresh 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 • Skinny fries (v) £5

Buttered seasonal greens (v, gf) £5.5 • House salad (ve, 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