

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

Chive & Dijon cream sauce, toasted breads (v, rve, rgf)

SMOKED HADDOCK FISHCAKE

Poached egg, creamed leeks, crispy leeks

CHICKEN LIVER PARFAIT

Toast, dressed leaves, red onion marmalade (rgf)

ROASTED RED PEPPER

RISOTTO *(Also as a main)*

Classic white wine risotto, puréed roasted red pepper, crisp & fresh edamame beans (v, rve, rgf)

To Follow

CHARGRILLED CHICKEN BREAST

Medley of summer vegetables with sundried tomato velouté, parmentier potatoes (gf)

MINUTE STEAK

Skinny fries, garlic butter, dressed salad (rgf)

HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE'

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

CHARGRILLED SWEET POTATO

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

To Finish

CHOCOLATE ORANGE POT

Dark chocolate orange set mousse, candied orange zest crumb, Chantilly cream (v, rgf)

STRAWBERRY 'CHEESECAKE'

Whipped vanilla cream cheese, fresh & marinated strawberries, strawberry coulis, shortbread crumb (v, gf)

VEGAN COCONUT PANNA COTTA

Vanilla infused coconut cream, coconut caramel, buckwheat & coconut shortbread (ve, gf)

STICKY TOFFEE PUDDING

Custard ice cream, butterscotch sauce (v, gf)

VANILLI'S OF HARROGATE ICE CREAM *(2 scoops)*

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

SORBET *(2 scoops)*

Lemon & Mint, Kiwi, Orange Marmalade (ve, gf)

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 • Skinny fries (v) £5
Buttered seasonal greens (v, gf) £5.5 • House salad (ve, 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.