

Sunday Lunch

To Begin

SOUP OF THE DAY ~ £8
Warm Roll (v, rve, rgf)

SMOKED SALMON &
PICKLED CUCUMBER ~ £12
Smoked salmon, fresh baby cucumber,
pickled cucumber ribbons, crispy capers,
cucumber & mint oil (gf, rv)

SMOKED HADDOCK
FISHCAKE ~ £10
Poached egg, creamed leeks, crispy leeks

CHICKEN LIVER PARFAIT ~ £10
Toast, dressed leaves,
red onion marmalade (rgf)

GARLIC MUSHROOMS ~ £10
Chive & dijon cream sauce,
toasted breads (v, rve, rgf)

To Follow

OUR SIGNATURE ROASTS:
With Yorkshire pudding, roast potatoes, cauliflower cheese, buttered
seasonal vegetables, carrot & swede puree, homemade gravy (rgf)

MIN 28 DAY DRY SALT AGED BEEF SIRLOIN ~ £24

or

YORKSHIRE PORK & CRACKLING ~ £23

or

BEEF & PORK ~ £25

or

YORKSHIRE FREE RANGE CHICKEN BREAST ~ £22

or

JUST THE VEG ~ £18

Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade vegetarian gravy (v, rve, rgf)



MARKET FISH ~ £poa

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

CHARGRILLED SWEET POTATO ~ £20
Henderson's glazed aubergine, Eh Up Yorkshire goats cheese,
wilted spinach, rocket, smoked tomato chutney (gf, v, rve)

CLASSIC FISH & CHIPS ~ £20
Battered North Sea haddock, hand cut chips, pea purée, tartare sauce

THE TANNIN LEVEL BURGER ~ £20
8oz signature beef burger, smoked bacon, melted cheddar,
gem lettuce, tomato, skinny fries

To Finish

STRAWBERRY 'CHEESECAKE' ~ £9.5
Whipped vanilla cream cheese, fresh & marinated
strawberries, strawberry coulis, shortbread crumb (v, gf)

TANNIN LEVEL MESS ~ £9.5
Fruit of the day, crème chantilly,
homemade meringue shards, fruit compote (v)

DARK CHOCOLATE TART ~ £9.5
Chocolate shortcrust pastry, dark chocolate ganache,
raspberry & blackberry ice cream, raspberry coulis (v)

VEGAN COCONUT
PANNA COTTA ~ £9.5
Vanilla infused set coconut cream, coconut caramel,
torched pineapple, buckwheat & coconut shortbread (ve, gf)

STICKY TOFFEE PUDDING ~ £9
Custard ice cream, butterscotch sauce (v, gf)

VANILLI'S OF HARROGATE
ICE CREAM (3 SCOOPS) ~ £9
Madagascar Royal Bourbon Vanilla (v, gf), Belgian Triple
Chocolate (v, gf), Custard (v, gf), Double Strawberry (v, gf),
Tiramisu (v), Raspberry & Blackberry Ripple (v, gf)

VANILLI'S OF HARROGATE
SORBET (2 SCOOPS) ~ £6
Lemon & Mint, Kiwi, Orange Marmalade (ve, gf)

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

Children's portions are available, please ask a member of staff for details.

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