

To Begin

SOUP of THE DAY ~ £9

Warm Roll (v, rve, rgf)

SMOKED SALMON & PICKLED CUCUMBER ~ £12

Smoked salmon, fresh baby cucumber, pickled cucumber ribbons, crispy capers, cucumber & mint oil (rgf)

PAN SEARED KING SCALLOPS ~ £15

Pea & mint puree, prosciutto shards, dressed herb salad, roasted chilli emulsion (gf)

BOUDIN NOIR ~ £14

French black pudding, lyonnaise potatoes, wilted spinach, poached egg, hollandaise sauce

BURNT GOATS CHEESE ~ £10

Goats cheese & chive brûlée, beetroot chutney, house breads (v, rgf)

DUCK LIVER PARFAIT ~ £10

Toast, dressed leaves, red onion marmalade (rgf)

SMOKED HADDOCK FISHCAKE ~ £10

Poached egg, creamed leeks, crispy leeks

BUTTERNUT SQUASH RISOTTO ~ £11

Classic white wine risotto, roasted butternut squash, crispy fried sage (v, rve, rgf)



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.