

To Finish

DARK CHOCOLATE & BLACKBERRY TART ~ £9.5

Chocolate shortcrust pastry, dark chocolate ganache, blackberry ice cream, blackberry coulis (v)

POMEGRANATE & CRANBERRY PAVLOVA ~ £9.5

Rose meringue, pomegranate curd, cranberry coulis, pomegranate & cranberry sorbet (v, gf)

TOFFEE APPLE CRUMBLE ~ £9.5

Spiced caramelised apple, buckwheat crumble, toffee shards, apple & cinnamon ice cream (v, rve, gf)

BLOOD ORANGE CRÈME BRÛLÉE ~ £9.5

Blood orange curd, candied orange zest, orange oat cookie (v, gf)

STICKY TOFFEE PUDDING ~ £9.5

Black treacle ice cream, butterscotch sauce (v, gf)

VANILLI'S OF HARROGATE ICE CREAM (3 SCOOPS) ~ £9

Madagascan Royal Bourbon Vanilla, Belgian Triple Chocolate, Black Treacle, Double Strawberry, Apple & Cinnamon, Blackberry (v, gf)

VANILLI'S OF HARROGATE SORBET (2 SCOOPS) ~ £6

Lemon & Mint, Pomegranate & Cranberry, Orange Marmalade (ve, gf)



Brandy

COURVOISIER VSOP ~ 25ml: £5.25

REMY MARTIN VSOP ~ 25ml: £7.25

COURVOISIER XO ~ 25ml: £21.50

Dessert Wines

SAMOS VIN DOUX, GREECE 2023 ~ 125ml: £12.95

Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.

SAUTERNES CHATEAU JANY, BORDEAUX, FRANCE 2022 ~ 125ml: £16.95

On the nose, the wine has notes of grapefruit and lemon but also dried fruits (apricot and mango). In the mouth, it is ample, rich and velvety.

Whisky

HIGHLAND PARK 12 ~ 25ml: £7.25

TALISKER 10 ~ 25ml: £7.50

GLENMORANGIE 10 ~ 25ml: £6.95

LAPHROIG 10 ~ 25ml: £7.25

Liqueur Coffee of your choice ~ £8



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