

To Follow

CIDER BRAISED YORKSHIRE BELLY PORK ~ £26

Confit heritage potatoes, salt baked beetroot, chargrilled hispi cabbage, cider & beetroot jus, crackling (gf)

PAN ROASTED YORKSHIRE FREE RANGE CHICKEN SUPREME ~ £23

‘Bubble & squeak hash cake’, sautéed fine beans, lardons & wild mushrooms, white wine & wild mushroom velouté (gf)

DUO of VENISON ~ £33

Chargrilled venison chop, venison cottage pie, sticky red cabbage, cavolo nero, butternut squash purée, venison and blackberry reduction (gf)

BRAISED FEATHERBLADE of BEEF ~ £28

Confit garlic mash, honey glazed heritage carrots & baby turnips, crispy kale, red wine & caramelised shallot jus (rgf)

MARKET FISH ~ £poa

Fricassée of heritage potatoes, romanesco cauliflower & fine beans, sauce véronique, herb oil (gf)

CHARGRILLED SWEET POTATO & AUBERGINE ~ £22

Chargrilled sweet potato & Henderson’s glazed aubergine, Eh Up Yorkshire goats cheese, wilted spinach, rocket, smoked tomato ragu (gf, v, rve)

HERB CRUSTED FILLET OF NORTH SEA HADDOCK ‘FISH PIE’ ~ £23

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

BUTTERNUT SQUASH RISOTTO ~ £20

Classic white wine risotto, roasted butternut squash, crispy fried sage (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 • Sticky red cabbage (v, gf) £5
Buttered seasonal greens (v, gf) £5.5 • House salad (ve, gf) £5 • Hand cut chips (v) £5.5 • Buttered Mash (v, gf) £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