

# 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)

### SMOKED HADDOCK FISHCAKE

Poached egg, creamed leeks, crispy leeks

### GARLIC MUSHROOMS

Chive & Dijon cream sauce, warm roll (v, rve, rgf)

### DUCK LIVER PARFAIT

Toast, dressed leaves, red onion marmalade (rgf)

### BUTTERNUT SQUASH

RISOTTO *(Also as a main)*

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

## *To Follow*

### CHICKEN & MUSHROOM

New potatoes, sautéed fine beans, wild mushrooms,  
white wine & wild mushroom velouté (gf)

### HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE'

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

### SWEET POTATO & AUBERGINE

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

### BANGERS & MASH

Ripon pork sausage, buttered mash, garden peas, onion gravy

### THE TANNIN LEVEL BURGER

8oz signature beef burger, smoked bacon, melted cheddar,  
gem lettuce, tomato, skinny fries

### CLASSIC FISH & CHIPS

Battered North Sea haddock, hand cut chips, pea purée, tartare sauce

## *To Finish*

### CHOCOLATE ORANGE POT

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

### TOFFEE APPLE CRUMBLE

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

### STICKY TOFFEE PUDDING

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

### VANILLI'S OF HARROGATE

ICE CREAM *(2 scoops)*

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

SORBET *(2 scoops)*

Lemon & Mint, Pomegranate & Cranberry, 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

### CLASSIC BLT ~ £12

Grilled smoked streaky bacon, gem lettuce, tomato, mayo

## 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

*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.