

THE TANNIN LEVEL: RESTAURANT WEEK

Monday 6th to Friday 10th October 2025

2 COURSES £20, 3 COURSES £25

Available Lunch (12 noon, last orders 2:00pm) and Dinner (5:00pm, last orders 9:00pm)

To Begin

SOUP OF THE DAY

Rosemary focaccia (v, rve)

CHICKEN LIVER PARFAIT

Cherry jam, pickled radishes, toast (rgf)

PRAWN COCKTAIL

Bloody mary mayo, warm bread (rgf)

SMOKED HADDOCK FISHCAKE

Poached egg, warm tartare sauce,
dressed leaves, pickled cucumber

WILD MUSHROOM

RISOTTO (Also as a main)
(rve, gf)

To Follow

BOEUF BOURGUIGNON

Braised shoulder of beef, buttered mash, French beans with a pancetta, silver skin
onions, chestnut mushroom & red wine sauce (gf)

CONFIT DUCK LEG

Toulouse sausage, white bean and tomato cassoulet

HERB CRUSTED FILLET OF NORTH SEA HADDOCK 'FISH PIE'

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

CHICKEN & MUSHROOM

Pan seared chicken breast, sautéed potatoes, fine beans, mushroom sauce

CHARGRILLED BUTTERNUT SQUASH

Baked field mushroom, eh up Yorkshire goats cheese,
spinach and chard, chilli jam (v, rve)

CLASSIC FISH & CHIPS

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

THE TANNIN LEVEL BURGER

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

To Finish

STICKY TOFFEE PUDDING

Butterscotch, black treacle ice cream (v,gf)

WARM CHOCOLATE CHIP COOKIE

Dark chocolate ice cream

PASSION FRUIT PAVLOVA

Hibiscus meringue, passion fruit curd, miso caramel,
blackcurrant sorbet (v, gf)

VEGAN BLUEBERRY PANNACOTTA

Blueberry infused coconut milk, buckwheat
shortbread, Autumn berries (ve, gf)

VANILLI'S OF HARROGATE ICE CREAM (2 SCOOPS) :

Vanilla (v, gf), dark chocolate (v, gf),
black treacle (v, gf), coconut (v, gf),
strawberry (v, gf), tiramisu (v)

SORBET (2 SCOOPS) :

Orange, lemon, raspberry, blackcurrant (ve, gf)

SIDES

Sautéed fine beans and shallots (v, gf) £6 • Chive buttered potatoes (v,gf) £5 • Buttered seasonal greens (v, gf) £5
Sticky red cabbage (gf) £5.50 • House salad (ve,gf) £5 • Hand cut chips & rosemary salt (v) £5.50

Please note: 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.