

Sunday Lunch

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)

SMOKED HADDOCK
FISHCAKE ~ £10

Poached egg, creamed leeks, crispy leeks

DUCK LIVER PARFAIT ~ £10
Toast, dressed leaves, red onion marmalade (rgf)

GARLIC MUSHROOMS ~ £10

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

To Follow

OUR SIGNATURE ROASTS:

With Yorkshire pudding, roast potatoes, cauliflower cheese, buttered
seasonal vegetables, carrot & swede puree, homemade gravy (rgf)

MIN 28 DAY DRY SALT AGED BEEF SIRLOIN ~ £25

or

YORKSHIRE PORK & CRACKLING ~ £24

or

BEEF & PORK ~ £26

or

YORKSHIRE FREE RANGE CHICKEN BREAST ~ £23

or

JUST THE VEG ~ £18

Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, sticky red cabbage, homemade vegetarian gravy
(v, rve, rgf)



ROAST RIPON SAUSAGES ~ £23

Yorkshire pudding, buttered mashed potato,
cauliflower cheese, buttered seasonal greens, homemade gravy

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)

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)

THE TANNIN LEVEL BURGER ~ £20

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

To Finish

TOFFEE APPLE CRUMBLE ~ £9.5

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

POMEGRANATE & CRANBERRY
PAVLOVA ~ £9.5

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

DARK CHOCOLATE &
BLACKBERRY TART ~ £9.5
Chocolate shortcrust pastry, dark chocolate ganache,
blackberry ice cream, blackberry coulis (v)

BLOOD ORANGE 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)

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

Children's portions are available, please ask a member of staff for details.

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