

Sunday Lunch

To Begin

SOUP OF THE DAY ~ £9.5
Warm Roll (v, rve, rgf)

BOUDIN NOIR ~ £14
French black pudding, lyonnaise potatoes, wilted spinach,
poached egg, hollandaise sauce

PAN SEARED
KING SCALLOPS ~ £15
Chorizo, pickled fennel, chorizo taramasalata,
smoked paprika crumb

ASPARAGUS SPEARS ~ £12
Confit egg yolk, dill emulsion, rye cracker (v, rgf)

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

SALMON FISHCAKE ~ £10
Poached egg, creamed leeks, crispy leeks

ROAST PEPPER & EDAMAME BEAN
RISOTTO ~ £11 / £19
Classic white wine risotto, roasted peppers,
crispy edamame beans (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 ~ £24
or
YORKSHIRE PORK & CRACKLING ~ £23

or
BEEF & PORK ~ £25
or
YORKSHIRE FREE RANGE CHICKEN ~ £22

or
JUST THE VEG ~ £18
Yorkshire pudding, roast potatoes, buttered seasonal vegetables,
cauliflower cheese, homemade vegetarian gravy (v, rve, rgf)



MARKET FISH ~ £poa
Heritage potatoes, baked fennel and courgette,
baby spinach, beurre blanc, herb oil (gf)

SPRING VEGETABLE & 'GNOCCHI'
ROULADE ~ £20
Tomato & roast pepper ragu, baby aubergines,
pesto, shaved parmesan (rgf, v, rve)

CLASSIC FISH & CHIPS ~ £19
Battered North Sea haddock, hand cut chips, pea purée, tartare sauce

THE TANNIN LEVEL BURGER ~ £19
8oz signature beef burger, smoked bacon, melted cheddar,
gem lettuce, tomato, skinny fries

SIDES

Tenderstem broccoli & parmesan (v, gf) £6 • Chive buttered new potatoes (v, gf) £5.5 • Honey glazed baby vegetables (v, gf) £5.5
Buttered seasonal greens (v, gf) £5.5 • House salad (rve, gf) £5 • Hand cut chips (v) £5.5

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.

To Finish

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

TANNIN LEVEL MESS ~ £9.5
Fruit of the day, crème chantilly,
homemade meringue shards, fruit compote (v)

COCONUT PARFAIT ~ £9.5
Toasted granola, passionfruit gel, coconut caramel (v, gf)

STRAWBERRIES & CREAM ~ £9.5
Vanilla panna cotta, fresh and marinated strawberries,
strawberry coulis (v, gf)

STICKY TOFFEE PUDDING ~ £9
Custard ice cream, butterscotch sauce (v, gf)

VANILLI'S OF HARROGATE
ICE CREAM (3 SCOOPS) ~ £9
Madagascar Royal Bourbon Vanilla (v, gf), Belgian Triple
Chocolate (v, gf), Custard (v, gf), Strawberry Cheesecake (v),
Tiramisu (v), Raspberry & Blackberry Ripple (v, gf)

VANILLI'S OF HARROGATE
SORBET (2 SCOOPS) ~ £6
Lemon & Mint, Kiwi, Orange Marmalade (ve, gf)

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