

Welcome To The Tannin Level....

Spring....

..... and after the unbelievably hot last week of March, here we are back to normal. Freezing cold and snow!

A new addition to our kitchen team. 17 year old Matthew Brennan is training under our head chef "Ginger" - Simon Jewitt.

In the hope of better weather returning, a firm of local joiners will be equipping our outside area with seating. This should be completed by the beginning of June.

The new one, two or three course lunch menu has proved an instant hit, great value for money. We have also introduced a new early doors menu, which offers two courses for £10.95 & three courses for £13.95, giving Tannin Level quality food at a very reasonable price. Definitely worth a try, if you haven't already.

Tuesday night is "Steak Night". Give it a moo..ch. Superb value and fantastic steaks from a field near you!! - Kirkby Malzeard.

The wine list is currently undergoing it's seasonal review and should be completed by mid- April. In the meantime, apologies if we don't have what you like. Please bear with us during this transitional period.

Nicole Riley - Manager

To Start....

Chargrilled Bread	1.00 Per Person
Bread & Olives	1.50 Per Person
Today's Homemade Soup & Fresh Bread	3.95
King Prawn Cocktail - Tomato Salsa, Iceberg Lettuce, Bloody Mary Mayo	7.50
Smoked Salmon Terrine - Shallot and Lemon Butter, Sweet Corn Bellini, Beet Root Dressing	5.50
Smoked Haddock Fondue - Gruyere Cheese, Ciabatta Toast	5.25
Wild Mushroom and Goats Cheese Crottin Tart - Grilled Asparagus, Walnut Dressing	5.95
"Crab Salad" Dressed Crab Meat - Avocado Purée, Gazpacho Dressing, Poppy Seed Crouton	5.50
Leek & Grain Mustard Fish Cake - Salmon, Cod, Lemon & Crispy Shallot Salad	4.95
Chicken Liver Pâté - Truffle Butter, Peach Chutney, Granary Toast	4.95
Homemade Scotch Egg - Pea Purée, Spring Green Salad	4.50
Salad of Yorkshire Blue Cheese - Celeriac and Figs, Mustard Vinaigrette	5.75
Warm Salad of French Black Pudding - Lyonnaise Potatoes, Soft Poached Egg, Hollandaise Sauce	5.50
Seafood Tasting Board for Two	15.95
(Haddock Fondue, Crab Salad, Leek & Grain Mustard Fish Cake, King Prawn Cocktail, Smoked Salmon Terrine, Grilled Bread, Rocket Salad)	

As everything is freshly prepared at The Tannin Level, we take extra care but we can not guarantee our foods are free from nuts or nut derivatives. If you, or your friends are Gluten intolerant, a Coeliac or have any other specific dietary requirements don't be afraid to ask a member of staff. Alternatively, if your dieting or require something more simplistic, we are more than happy to accommodate your needs where possible.

*All our starters
can be doubled up
and made into
main courses.*

To Follow....

Grilled Duck Breast, Picked Confit Duck Leg - Rosemary Baked Aubergine, Sprouting Broccoli and Fondant Potato	14.50
Smoked Bacon Crusted Cod - Buttered Spinach, Leek and Potato Hash Brown, Brown Shrimp Garlic Butter	15.50
Herb Crusted Rump of Lamb - Sticky Red Cabbage, Parmesan and Rosemary "French Fries", Lamb Jus	16.25
Pan Fried Sea Scallops - Crab and Ginger Spring Roll, Lime and Pine Nut Couscous, Chilli Butter	12.25
Roast Rack of Venison - Warm Salad of New Potatoes Black Pudding And Spinach, Red Wine Sauce	19.25
Pan Fried Sea Bream - Warm Plum Tomato Tart, Artichoke Salad , Olive And Lemon Dressing	10.95
Grilled Pork Fillet - Sautéed New Potatoes, Celeriac and Chicory, Roast Shallot, Cider & Dijon Mustard Sauce	11.95
Mille-feuille of Slow Roast Sweet Potato, Chestnut Mushroom & Camembert, Apple and Walnut Salad	10.50
Madras Spiced Salmon - Bombay Potatoes, Curried Lentils, Mint & Cucumber Raita	11.50
Pan Fried Chicken Breast - Broadbean & Pearl Barley Risotto, Confit Artichoke and Grilled Asparagus	11.50

Our steaks are aged for 8 weeks (56 days) to mature the flavour and tenderness as recommended by our butcher

10oz Rib-eye Steak	17.75
8oz Rump Steak	14.50
8oz Barrel - Cut Fillet Steak	21.95

All the Steaks above are Served with Hand Cut Chips, Grilled Mushroom, Confit Tomato and a Choice of Sauce:

Tomato & Chilli Salsa

Peppercorn

Béarnaise

King Prawn & Garlic Butter (Add 3.50)

"Surf And Turf" 8oz Fillet Steak, Pan Fried Scallops Sautéed New Potatoes Rocket and Parmesan Salad, Lemon Hollandaise 22.25

Bit On The Side? £2.95

Buttered Spinach

Mustard Mash

Chive Buttered New Potatoes

Chips and Aioli

Buttered Savoy Cabbage

Rocket and Parmesan Salad