

THE TETLEY

**All profits from the Bar & Kitchen
go towards making great things
happen at The Tetley.**

Allergies

Please make sure your server is aware of any allergies or dietary requirements you have. A full list of ingredients used in all of our dishes is available on request.

Please be aware that our kitchen only has one fryer.

(v) Vegetarian **(vg)** Vegan **(gf)** Gluten free

Breakfast & Brunch

Monday to Saturday Until 12pm, Sunday All Day

Lighter Options

Overnight Oats	4.5
w/ maple syrup, mixed berries & yoghurt (vg)	
Granola & Yoghurt	4.5
Red quinoa, hazelnut, sultanas, banana, coconut & yoghurt (vg)	
Buttermilk Pancakes	4.5
w/ mixed berries & yoghurt (v)	

Butties

Bacon	5
Sausage	5.5
Two Fried Eggs	4

On Toast

On either white tin loaf or wholemeal

Peanut Butter / Marmite / Jam / Marmalade & Butter	2
Two Eggs as You Like 'Em – Poached / Scrambled / Fried	4
Thyme Roasted Field Mushrooms, Plum Tomatoes	4
Avocado, Chilli, Lemon, Romano Tomato, Olive Oil & Rocket	7

Extras

Two Bacon Rashers / One Sausage / Egg / Tomato / Mushroom / Beans / Black Pudding	1.5
Fried Sweet Potato	2

Eggs Benedict

Served on toasted bagels w/ hollandaise sauce

Bacon	6
Smoked Salmon	7.5
Mushroom	5.5
Florentine	5.5

Plates

The Tetley's All Day Breakfast 8.5

Bacon, two sausages, mushroom, tomato, black pudding, baked beans, toast & two eggs as you like 'em

Veggie All Day Breakfast 8

Veggie sausage, mushroom, tomato, baked beans, crispy sweet potato, toast & two eggs as you like 'em

Homemade Corn Bread 8

w/ tomatillo salsa, poached eggs, avocado & crumbled cheese **(v)**

Merguez Hash 8

Crispy sweet potato, merguez sausage, smoky onions, fried eggs & corn bread

Huevos Rancheros Baked Eggs 7.5

Chilli, tomato, pepper, onion, two eggs, Wensleydale reserved cheese **(v)**

French Toast 7.5

Brioche eggy bread, crisp bacon & maple syrup

Main Menu

Monday 12–6pm, Tuesday to Saturday 12–9pm

Specials & Soup

See our blackboard for today's specials & baked goods

Cream Tea	3
Fruit scones, clotted cream, jam	
Tetley's Beer Fruit Scones	3
Fruit scones made with Tetley's beer & Wensleydale reserved cheese	
Soup	4
See our blackboard for today's combination	

Sandwiches

Served 12–6pm on either white tin loaf or wholemeal.
All sandwiches come with fries and slaw*

Roast Beef	7
w/ horseradish mayo & smoky onions	
B.L.A.T.	6.5
Bacon, lettuce, avocado & tomato	
Roast Chicken	7.5
w/ crispy bacon, honey mayo & mustard cress	
Roasted Red Pepper	6
w/ chickpea & black olive (v)	
Grilled Cheese	6.5
Tetley's beer rarebit & onion marmalade (v)	
Grilled Ham & Cheese	7
The Tetley's beer rarebit & onion marmalade	
Tetley's Beer Battered Whiting Goujons	8.5
Homemade mushy peas & tartar sauce on ciabatta *w/o slaw	

Small Plates

Ham Hock & Wensleydale Cheese Croquettes w/ basil aioli	5
Ras el Hanout Spiced Cauliflower w/ pomegranate, yoghurt & nigella seeds (vg)	5
Chickpea & Tomato Crushed chickpea, slow roasted tomatoes, pickled courgette, black olive & sumac (vg)	5
Asian Rice Noodles Radish, sesame, carrot, peanuts, edamame beans, soya & coriander (v)	5
Crispy Chicken Thighs w/ butternut squash, sage & jus	5
Rarebit on Toast w/ beets, sorrel & crispy shallots (v)	5
Tetley's Beer Battered Whiting Goujons w/ gem lettuce & homemade sriracha mayo	5

Sides, Snacks & Dips

Courgette & parmesan fritters	3.5
Side salad	3
Hand cut chips	4
Fries	3.5
Sweet potato fries plain/aioli & parmesan	3.5/4.5
BBQ chips	4.5
Posh chips parmesan, garlic & truffle butter	4.5
Hummus, dips & bread	5

Main Menu

Monday 12–6pm, Tuesday to Saturday 12–9pm

Large Plates

Tetley's Beer Battered Fish & Chips	11
w/ crushed peas, tartar sauce & lemon	
Ras el Hanout Spiced Cauliflower	11
w/ corn, tender stem broccoli fritters, pomegranate, yoghurt & sumac (vg)	
Braised Ox Cheek Pot Pie	12
w/ crushed minted peas, mashed potatoes & gravy	
Butternut Squash, Lentil & Wensleydale Pot Pie	11
w/ crushed peas, mashed potatoes & veggie gravy (v)	
The Tetley's All Day Breakfast	8.5
Bacon, two sausages, mushroom, tomato, black pudding, baked beans, toast & two eggs as you like 'em	
Veggie All Day Breakfast	8
Veggie sausage, mushroom, tomato, baked beans, crispy sweet potato, toast & two eggs as you like 'em (v)	
Roast Breast of Chicken	12
w/ spicy chickpeas and merguez sausage, charred red pepper, coriander & chicken pastilla	

Burgers

All served w/ slaw & fries

8oz Brisket Burger

12

w/ cheese, The Tetley's homemade burger relish,
gem lettuce & tomato

Satay Chicken Burger

12

w/ coriander yoghurt, cucumber & gem lettuce

Avocado Burger

11

w/ beetroot, The Tetley's homemade burger relish,
gem lettuce & tomato **(vg)**

Salads

Asian Rice Noodle Salad

8.5

Radish, sesame, carrot, peanuts, edamame beans,
soya & coriander **(vg)**

Add:

Chicken – 4

Tofu – 3.5

Slices of rare duck breast – 4

Chopped Salad

9.5

Roasted onion, peppers, courgette, aubergine,
tomato, tarragon, rocket & parmesan cheese **(v)**

Apple & Walnut Salad

8.5

Chicory, blue cheese, baby spinach, apple,
walnuts & chilli flakes **(v)**

Add:

Chicken – 4

Main Menu

Monday 12–6pm, Tuesday to Saturday 12–9pm

Desserts

Carrot Cake	5
Vegan carrot cake, pumpkin puree, coconut custard & honeycomb (vg)	
Prosecco & Strawberry Trifle	5
Prosecco, strawberry jelly, vanilla custard, chantilly cream topped with meringue (gf)	
Raspberry & White Chocolate Cheese Cake	5
White chocolate, raspberry jelly with raspberry & sorrel sorbet (gf)	
Spiced Apple Crème Brûlée	5
Infused spiced apple tea Crème brûlée, gluten free shortbread (gf)	
Tiramisu	5
Tia Maria, Amaretto, coffee layered with coffee cream & mascarpone	
Chocolate Brownie	5
w/ salted caramel sauce, ginger & caramel ice cream (gf)	

Printed on Gmund Bier Weizen paper supplied by G . F Smith. Made with left over sediment of hops and yeast from the beer-making process.