

THE TETLEY

Brunch Menu (10am–12pm)

Hearty Plates

Full breakfast – Free range eggs as you like 'em, roasted tomato, mushroom, dry aged bacon, Lincolnshire pork sausage, baked beans, black pudding & toast	9
Full veggie breakfast – Free range eggs as you like 'em, veggie sausage, avocado, roasted tomato, mushroom, fried sweet potato, baked beans & toast (v) (can be vg)	8.5
Merguez hash – Sausage, sweet potato, smoky onions, fried eggs & toasted sourdough	8.5
Healthy breakfast – Free range poached eggs, baby spinach, smashed avocado, grilled halloumi & toasted sourdough (v)	8.5
Huevos Rancheros – Tomato, pepper, onion, chilli, two eggs, Wensleydale cheese, avocado (v)	8
Buttermilk pancakes, forest fruits & maple syrup (v)	5
Buttermilk pancakes, maple syrup & bacon	6

Lighter Bites

Lincolnshire sausage or bacon bap <i>Add Fried egg +1</i>	5
Soya yoghurt, forest fruits & homemade granola (vg)	4.5
Two slices of toasted white or brown bread, Longley Farm Yorkshire butter, w/ jam, marmalade or peanut butter	2.5
Porridge w/ almond milk, toasted almonds, banana & maple syrup (vg) (n)	4

Eggs

Avocado with free range poached eggs, lemon, coriander, chilli flakes & toasted sourdough (v) <i>Add Bacon +1.2 / Smoked salmon +2.5</i>	7.5
Free range eggs as you like 'em, toasted sourdough (v) <i>Add Bacon +1.2 / Smoked salmon +2.5</i>	4.5
Eggs Benedict - Toasted bagel w/ hollandaise sauce & bacon	7

Allergies

Please make your server aware of any allergies or dietary requirements you have. A full list of ingredients used in our dishes is available on request. Please be aware that nuts are present in the kitchen and only has one fryer. **(v)** Vegetarian **(vg)** Vegan **(gf)** Gluten free

THE TETLEY

Lunch & Evening Menu

See chalk boards for specials

Butties (12-6pm)

Tetley's beer battered fish, mushy peas & tartar sauce in an oven bottom bap	7
Smoked salmon, cream cheese, dill & cured lemons on a toasted bagel	6
Salt beef, English mustard, sweet pickles & lettuce on rye	6.5
Chickpea falafel, harrissa, beetroot, tzatziki & sunflower seed salad in flat bread (vg)	6.5
Bacon, lettuce, smashed avocado & tomato in hand-cut bread	6
Tetley's rarebit cheese toastie w/ red onion marmalade (v)	6
Roast chicken, sriracha & lime mayo, crisp iceberg lettuce & cucumber in hand-cut bread	6.5
Tetley's rarebit cheese & Yorkshire ham toastie w/ red onion marmalade	6.5
<i>Add Hand-cut chips +2 / Soup +2</i>	

Starters

Ham hock & Wensleydale cheese croquettes, basil mayo	6
Spiced cauliflower, beetroot & sunflower seed salad, harissa dressing (vg, gf)	5.5
Chicken thighs, butternut squash, sage & crispy chicken skin (gf)	6.5
Tetley's traditional rarebit, potato cake, black pudding & herby apple salad	6.5

Greens & Grains

Bread crumbed chicken thighs, roasted red peppers, sun dried tomato pesto, rocket, balsamic & olive oil	8.5
Charred butternut squash, goat's cheese, pumpkin seeds, pomegranate, molasses & pea shoot salad (v)	8
Mixed grains, black rice, avocado, beetroot, carrot, tomatoes, basil & sunflower seed pesto, herby leaf (vg)	8
<i>Add Grilled Yorkshire squeaky cheese +3.5 / Chicken +4</i>	

Burgers – All served in a pretzel bun w/ lettuce, tomato, beer battered onion rings & fries

8oz brisket burger w/ The Tetley's homemade relish	12
Chicken satay burger (n)	12
Quinoa & halloumi burger, avocado, chilli relish (v)	11.5
<i>Add Cheddar cheese +75p / Bacon +1.2</i>	

Tetley's Classics

Tetley's beer battered fish & chips, homemade mushy peas, tartar sauce & lemon	12
Homemade pastry or pie of the day, creamy mashed potatoes or hand-cut chips & crushed peas	12.5
Tetley's N°3 ale & beef short rib stew, caramelised shallots, thyme roasted carrot & mashed potatoes	13.5
Braised butterbean and root vegetable ragu, herby suet dumpling & sautéed kale (vg)	10
Roast chicken, wild mushrooms, kale, fondant potato & a creamy white wine sauce	12.5
Free range eggs, roasted tomato, mushroom, bacon, Lincolnshire pork sausage, beans & toast	9
Free range eggs, veggie sausage, avocado, tomato, mushroom, fried sweet potato, beans & toast (v) (can be vg)	8.5

Sides

Hand-cut chips	3.5	Posh chips, parmesan, garlic & truffle butter	4.5
Fries	3	Chips & gravy	4.5
Sweet potato fries	3.5	Chips & gravy w/ cheese	5
Herby leaf salad	3	Sweet potato fries w/ parmesan & basil mayo	4.5
Sautéed greens	3	Mashed potatoes	3
		Courgette & parmesan fritters	3.5

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