THE TETLEY

Brunch Menu (10am-2pm)

Hearty Plates Full breakfast - Free range eggs as you like 'em, roasted tomato, mushroom, dry aged bacon, 9 Lincolnshire pork sausage, baked beans, black pudding & toast 8.5 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) 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 8.5 & toasted sourdough (v) 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** 5 Lincolnshire sausage or bacon bap Add Fried egg +1 Soya yoghurt, forest fruits & homemade granola (vg) 4.5 Two slices of toasted white or brown bread, Longley Farm Yorkshire butter, 2.5 w/jam, marmalade or peanut butter 4 Porridge w/ almond milk, toasted almonds, banana & maple syrup (vg) Avocado with free range poached eggs, lemon, coriander, chilli flakes & toasted sourdough (v) 7.5 Add Bacon +1.2 / Smoked salmon +2.5 Free range eggs as you like 'em, toasted sourdough (v) 4.5 Add Bacon +1.2 / Smoked salmon +2.5

7

Eggs Benedict - on toasted bagel w/ hollandaise sauce & bacon

THE TETLEY

Lunch & Evening Menu

See chalk boards for specials

Starters							
Ham hock & Wensleydale cheese croquettes, basil mayo Spiced cauliflower, beetroot & sunflower seed salad, harissa dressing (vg, gf) Chicken thighs, butternut squash, sage & crispy chicken skin (gf) Tetley's traditional rarebit, potato cake, black pudding & herby apple salad							
				Greens & Grains			
				Bread crumbed chicken thighs, roasted red peppers, sun dried tomato pesto, rocket, balsamic & olive oil Charred butternut squash, goat's cheese, pumpkin seeds, pomegranate, molasses & pea shoot salad (v)			8.5
							8
Mixed grains, black rice, avocado, beetroot, carrot, cherry tomatoes, basil & pesto, herby leaf (vg) Add Grilled Yorkshire squeaky cheese +3.5 / Chicken +4							
				Burgers - All served in a pretzel bun w/ l	ettuce, tomato, beer	battered onion rings & fries	
8oz brisket burger w/ The Tetley's homemade relish			12				
Chicken satay burger			12				
Quinoa & halloumi burger, avocado, chilli relish (v)			11.5				
Add Cheddar cheese +75p / Bacon	+1.2						
Tetley's Classics							
Sunday Roast, Yorkshire pudding, choice of meats or veggie option, roast & mash potatoes & seasonal veg Tetley's beer battered fish & chips, homemade mushy peas, tartar sauce & lemon Homemade pastry or pie of the day, creamy mashed potatoes or hand-cut chips & crushed peas Tetley's N°3 ale & beef short rib stew, caramelised shallots, thyme roasted carrot & mashed potatoes Braised butterbean and root vegetable ragu, herby suet dumpling & sautéed kale (vg) Roast Chicken, wild mushrooms, kale, fondant potato & a creamy white wine sauce Free range eggs, roasted tomato, mushroom, bacon, Lincolnshire pork sausage, beans & toast			13				
			12				
			12.5				
			13.5				
			10 12.5 9				
						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				

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