

# THE TETLEY

## Sandwiches

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<b>Tetley's Beer Battered Fish Butty</b>	<b>9.5</b>
w/ tin loaf, mushy peas, tartare sauce, hand cut chips (v)	
<b>Ham Hock &amp; Cheddar Cheese Toastie*</b>	<b>8.5</b>
w/ tin loaf, Henderson's Relish onion chutney, mustard mayo, hand cut chips	
<b>Ham Hock &amp; Egg</b>	<b>8</b>
w/ breadcake, cheddar cheese, Tabasco and crispy bacon mayo, hand cut chips	
<b>Egg &amp; Cheese</b>	<b>7.5</b>
w/ breadcake, Green Tabasco mayo, hand cut chips (v)	

## Burgers

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<b>Double BBQ Beef Burger</b>	<b>11.5</b>
w/ burger bun, house smokey BBQ sauce and crispy bacon mayo, iceberg, red onion, gherkin, fries (gf on request)	
<b>Chickpea &amp; Sweetcorn Burger*</b>	<b>10.5</b>
w/ vegan burger bun, cajun and lemon yoghurt, chilli jam, iceberg lettuce, red onion, fries (vg on request)	

## Sides

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<b>Hand Cut Chips (vg)</b>	<b>3.5</b>
<b>Fries (vg)</b>	<b>3.5</b>
<b>Seasonal Greens (v) (gf) (vg on request)</b>	<b>3.5</b>
<b>House Salad (vg) (gf)</b>	<b>3</b>

**We have a selection of sweet treats available from Street Lane Bakery. Please ask your server for today's selection.**

## Smaller Plates

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<b>Sweetcorn Fritters</b>	<b>5.5</b>
w/ pickled beetroot and avocado salad (vg)	
<b>Scotch Egg</b>	<b>6</b>
w/ Tetley's Cask piccalilli and beer pickled onions	
<b>Mackarel Pâté</b>	<b>6.5</b>
w/ gooseberry compote, toasted tin loaf	
<b>Vegan "Sausage" Roll</b>	<b>5.5</b>
w/ tarragon aioli (vg)	
<b>Yorkshire Pudding</b>	<b>5</b>
w/ beef & onion gravy	
<b>Tetley's Golden Rarebit</b>	<b>6.5</b>
w/ flavoured with Tetley's Golden Ale and Wensleydale cheese, poached free range eggs, sunflower seeds, toasted sourdough	
<b>Salt Beef Croquettes</b>	<b>6.5</b>
w/ mustard mayo, pickled cucumber (gf)	
<b>Smoked Salmon*</b>	<b>7</b>
w/ dill crème fraîche, beetroot and apple salad, tin loaf	

## Larger Plates

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<b>Steak &amp; Tetley's Original Ale Pie</b>	<b>13</b>
w/ suet pastry, mash or hand cut chips, seasonal greens, gravy	
<b>Ploughman's Sharing Board</b>	<b>12</b>
Pork pie and cured ham from Sykes House Farm, beer pickled onions, Tetley's Original Piccalilli, tin loaf, salad, cheese from Birkby Cheese Company (ask your server for this weeks cheeses)	
<b>Sweet Potato &amp; Onion Hash*</b>	<b>11</b>
w/ garlic croutons, charred hispi cabbage, toasted hazelnuts and red chilli (vg) (nut free on request)	
<b>Tetley's Beer Battered Fish &amp; Chips</b>	<b>12.5</b>
w/ homemade mushy peas, tartar sauce, lemon	
<b>Seasonal Sausage &amp; Mash</b>	<b>12</b>
w/ greens and onion gravy (vg on request)	
<b>Smoked Haddock &amp; Poached Egg</b>	<b>14</b>
w/ buttered leeks, parmentier potatoes, hollandaise sauce (gf)	

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### 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 there is one fryer. Please note that in our beer batter, we use Tetley's ale which is clarified in a traditional way using isinglass (fish finings). Please ask your server for more details.

(v) Vegetarian (vg) Vegan (gf) Gluten free (\*) Can be made gluten free