

THE TETLEY

Sunday Menu

Smaller Plates

Sweetcorn Fritters	5.5
w/ pickled beetroot and avocado salad (vg)	
Yorkshire Pudding	5
w/ beef & onion gravy	
Tetley's Golden Rarebit	6.5
w/ flavoured with Tetley's Golden Ale and Wensleydale cheese, poached free range eggs, sunflower seeds, toasted sourdough	
Salt Beef Croquettes	6.5
w/ mustard mayo, pickled cucumber (gf)	
Smoked Salmon*	7
w/ dill crème fraîche, beetroot and apple salad, tin loaf	

Roasts & Larger plates

All Roasts served with seasonal vegetables, roast potatoes & gravy

Tetley's Ale rested Beef Topside & Yorkshire Pudding	14
Leg of Lamb & Yorkshire Pudding	14
Supreme of Chicken & Yorkshire Pudding	13
Nut Roast (vg)	13
Sweet Potato & Onion Hash*	11
w/ garlic croutons, charred hispi cabbage, toasted hazelnuts and red chilli (vg) (nut free on request)	
Seasonal Sausage & Mash	12
w/ greens and onion gravy (vg on request)	

Ask your server for today's fish dish

Sides

Stuffing	2.5
Cauliflower Cheese (v)	3.5
Pigs in Blankets	4.5

Desserts

Sticky Toffee Pudding	6
w/ salted fudge ice cream (vg)	
Cheeseboard	8
w/ selection of cheeses from Birkby Cheese Company, crackers, pickles and chutney (ask your server for today's selection)	
Selection of Ice Creams or Sorbets	3

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