

THE TETLEY

Sunday Menu

Brunch – Served Until 12pm

The Full Tetley 9.75

Pork sausages, back bacon and black pudding from Sykes House Farm, eggs as you like them, baked beans, vine tomato, mushroom, hash brown, toasted English muffin

The Full Veggie 9.5

Veggie sausage, eggs as you like them, baked beans, parmentier potatoes, vine tomato, mushroom, hash brown, guacamole, toasted English muffin (v)

Yorkshire Hash 9

Pork sausages, back bacon and black pudding from Sykes House Farm, parmentier potatoes, poached eggs, toasted English muffin, Tetley homemade brown sauce

Shakshuka 8.95

Baked eggs in a spicy tomato and pepper stew, garlic and parmesan crumb, buttered toast (v)

Avocado on Toast* 8.95

Avocado, poached eggs, crisped squeaky cheese, beetroot ketchup, toasted English muffin (v)

Eggs Benedict* 7.5

Cured ham from Sykes House Farm, poached eggs, hollandaise, toasted English muffin

Eggs Florentine* 7.5

Buttered spinach, poached eggs, hollandaise, toasted English muffin (v)

Eggs Royale* 8

Smoked salmon, poached eggs, hollandaise, toasted English muffin

Eggs Trio* 9.95

Cured ham from Sykes House Farm, smoked salmon, buttered spinach, poached eggs, hollandaise, toasted English muffin

Add:

Buttered Toast 2.5

Bacon (gf) 2

Smoked Salmon (gf) 2.5

Spinach (v)(gf) 2

Eggs as you like them (v)(gf) 2

Lunch – Served 12–8pm

Starters

Soup of the Day* 5

Please ask your server (vg)

Fishcake 6.5

Smoked cod, salmon and prawn fishcake, lemon mayo, baby leaf salad (gf)

Falafel 5.95

Chickpea falafel, beetroot, harissa, tzatziki (vg)

Golden Rarebit 5.95

Toasted Sourdough, Rarebit Sauce flavoured with Wensleydale and Tetley's Golden Ale, poached egg, sunflower seeds (v)

Yorkshire Chicken Thighs 6.95

Chicken thighs, crispy bacon, pea puree, gravy (gf)

Mains

Sunday Roast

with giant Yorkshire pudding, roast potatoes, carrot and swede mash, seasonal veg and gravy

Beef Topside 14

Leg of Lamb 14

Chicken Supreme 13

Nut Roast (vg)(gf) 13

Tetley's Beer Battered Fish & Chips 12.5

Seasonal white fish covered in Tetley's N°3 Pale Ale beer batter, crushed peas, tartar sauce, lemon

Steak & Golden Ale Pie 12.95

Steak and Tetley's Golden Ale pie, mash or chips, greens and gravy

Cajun Chickpea & Sweetcorn Burger 11.95

Homemade chickpea and sweetcorn patty, cajun spiced vegan yogurt, lettuce and tomato (vg)

Sides

Stuffing 2

Cauliflower Cheese (v) 3.5

Pigs in Blankets 4

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