

THE TETLEY

Sunday Menu

Sunday Lunch – Served 12 – 6pm

STARTERS

Bastards Bistro Scotch Egg 5

Your choice of meat or vegetarian egg, dressed salad (ask your server for today's flavours)

Salt Beef Croquettes 6.5

Homemade salt beef croquettes, roasted carrots & beetroots, rocket, goats' cheese and balsamic dressing (gf)

Crab Donuts 5.5

Mini brown crab donuts, lemon aioli

Mushrooms on Toast 7

Garlic mushrooms and leeks, habanero hummus, toasted sourdough (vg) (contains nuts)

ROASTS & LARGER PLATES – SERVED FROM 12PM

Sunday Roast – all roast dinners are served with roasted potatoes, carrots and parsnips, seasonal greens, Yorkshire pudding and gravy

Tetley's Ale Rusted Beef Topside 14.5

Leg of Lamb 14.5

Supreme of Chicken 14

Nut Roast (v) (vg without yorkie) 13

Kids Roast (a smaller version of any of our roasts) 7.5

Pea & Mint Burger 7.5

Homemade brioche, pea and mint patty, pickled red cabbage, green pepper chutney, vg goats' cheese, roasted garlic and TABASCO™ Chipotle sauce mayo (vg)

Fillet of Coley 11

Sumac crumbed coley, crushed new potatoes, tender stem broccoli, lemon and caper dressing

Sides

Cauliflower Cheese (v) 4.5

Pigs in Blankets 4.5

Stuffing 3

Yorkshire Pudding (v) 1.5

Chips (vg) 3

Desserts

Sticky Toffee Pudding 6

w/ caramel sauce, Northern Bloc caramel and ginger ice cream (vg)

Tea Panna Cotta 6

Earl Grey and rhubarb tea panna cotta, stewed rhubarb, ginger biscuits

Affogato 4

Northern Bloc vanilla ice cream topped with Tetley blend Lonton espresso

Cheeseboard 8

A selection of cheeses from George & Joseph the Cheesemongers served with crackers and chutney (ask your server for today's cheeses)

Ice Cream or Sorbet (3 or 1 scoop) 3.5/1.5

Choose from a selection of Northern Bloc ice creams and sorbets (ask your server for flavours)

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

A discretionary service charge of 10% is added to all bills with food and split evenly between our front of house and kitchen team. Please speak to your server if you would like it removing from your bill.

THE TETLEY

Sunday Menu

Brunch – Served till 12pm

Steak & Eggs	13
6oz rump steak, fried egg, chips, TABASCO™ Sriracha Sauce (gf)	
Eggs Benedict Burger	7.5
Homemade brioche bun, ham hock, crispy poached egg, truffle hollandaise, mustard crème fraîche	
Crab Donuts	5.5
Mini brown crab donuts, lemon aioli	
Banana Pancakes	7
Banana and blueberry pancakes, yogurt, granola, maple syrup (vg) (contains nuts)	
Eggs & Avocado	7.5
Crispy poached eggs, avocado, homemade hash brown (v) (gf)	

Extras

2 Crispy Poached Eggs (v) (gf)	3
Halloumi	3
Hash Brown (vg) (gf)	2.5
Avocado (vg) (gf)	2
Bacon	3
Fries (vg)	3
Chips (vg)	3

Bar Snacks

Ask your server for flavours & allergens

Bastards Bistro Scotch Eggs	4
Dave's Pies	4
Glazed & Confused Donuts	3.9

Hot Drinks

	L	R
Americano	2.8	2.5
Cappuccino	2.9	2.5
Espresso		2.3
Flat White		2.6
Piccolo		2.6
Latte		2.9
Baby'cino		0
Mocha		3.5
White, Milk or Dark Chocolate		
Kokoa Collection Hot Chocolate		3.5
White, Milk or Dark Chocolate		
Yorkshire Tea		2
Birdhouse Tea		2.8
Green, Peppermint, Rooibos, Earl Grey, Rhubarb, Spiced Apple, Chamomile or Chai		

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