

THE TETLEY

Sunday Lunch
Served 12–6pm

Starters

Braised Ox Cheek	7
w/ cornbread, poached duck egg, crispy capers, TABASCO® Sriracha Sauce hollandaise (A) (D) (E) (GF) (SU)	
Heritage Tomatoes on Sourdough	7.5
w/ whipped goats cheese, basil chimichurri (C) (D) (V)	
Roasted Cauliflower	6.5
w/ cauliflower puree, elderflower, grapefruit (VG)	

Roasts

All roast dinners served with roasted potatoes and carrots, seasonal greens, Yorkshire pudding and gravy.

Beer Rested Roasted Sirloin of Beef	14.5
(A) (C) (CY) (D) (E) (M) (SU)	
Roasted Pork Belly, Sage & Apricot Stuffing and Crackling	14
(C) (CY) (D) (E) (M)	
Roasted Supreme of Chicken	14
(C) (CY) (D) (E) (M)	
Nut Roast	13
(C) (CY) (M) (N) (S) (SD) (VG WITHOUT YORKIE)	
Kids Roast (small version of any of our roasts)	7.5

Larger Plates

Stonebass Fillet	12
w/ seasonal greens, herb oil potatoes (F) (GF) (D)	

Sides

Cauliflower Cheese Steak	3
(D) (E) (GF) (S) (V)	
Creamy Leeks	4.5
(C) (D) (M) (V)	
Extra Yorkshire Pudding	1
(C) (D) (E) (V)	

Desserts

Sticky Toffee Pudding	6
(C) (L) (N) (SD) (VG)	
Affogato	4
(D) (GF) (N) (S) (V)	
Northern Bloc Ice Cream	
(D) (GF) (N) (S) (V)	
1 Scoop	1.5
3 Scoops	4.5
George & Joseph Cheeseboard	11
(C) (CY) (D) (N) (S) (SD) (SS)	
(SOME CHEESES ARE V – PLEASE ASK YOUR SERVER)	

Allergies

Please make your server aware of any allergies or dietary requirements you may have. We list the 14 known allergens on our menu above using the provided key and a full list of ingredients can be provided upon request.

(A) Alcohol	(F) Fish
(C) Cereals Containing Gluten	(GF) Gluten Free
(CR) Crustaceans / Molluscs	(L) Lupin
(CY) Celery	(M) Mustard
(D) Lactose / Dairy	(N) Nuts
(E) Eggs	(S) Soya / Beans

Please be aware that it is a busy and small kitchen, nuts are present and we only have one fryer. Please ask your server for details if you are unsure about any of the information provided.

(SD) Seeds
(SS) Sesame
(SU) Sulphites
(V) Vegetarian Friendly
(VG) Vegan Friendly

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 Brunch
Served Until 12pm

Brunch

Tetley Fry	11
Streaky bacon, Cumberland sausage, Bloody Mary tomatoes, hash brown, king oyster mushroom, poached duck egg (A) (C) (CY) (E)	
Vegan Fry	10
Vegan bacon, vegan sausage, Bloody Mary tomatoes, hash brown, king oyster mushroom, house beans (A) (C) (CY) (M) (S) (VG)	
Turkish Eggs	8
w/ kasundi sauce, ras el hanout butter, natural yogurt, fennel seed flatbread (C) (D) (E) (M) (SD) (V)	
Fried Chicken	10
w/ sweetcorn waffles, ale syrup, fermented chilli (A) (D) (E) (GF) (M)	
Battered Cauliflower	9
w/ sweetcorn waffles, ale syrup, fermented chilli (A) (D) (E) (GF) (V)	

Sides & Extras

Chips w/ Aioli (D) (M) (V WITH FENNEL SALT)	3.5
Choose Chicken Salt or Fennel Salt	
Extra Poached Duck Egg (GF) (E)	1.5
Extra Sourdough Toast (C)	1.5
Extra Paneer Cheese (GF) (D)	1.5

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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