

# THE TETLEY

Sunday Brunch  
Served 10am–12pm

## Brunch

<b>Tetley Fry</b>	10.5
Yorkshire streaky bacon, Cumberland sausage, Bloody Mary tomatoes, hash brown, king oyster mushroom, poached duck egg, house beans (A) (C) (CY) (E)	
<b>Vegan Tetley Fry (VEGAN)</b>	10.5
bacon, sausage, Bloody Mary tomatoes, hash brown, king oyster mushroom, house beans, scrambled tofu (A) (C) (CY) (M) (S) (VG) (SU)	
<b>Turkish Eggs</b>	7.5
poached duck eggs, kasundi, ras el hanout butter, yoghurt, flatbread (C) (D) (E) (M) (V)	

## Sides & Extras

<b>Skin On Thick-Cut Chips &amp; Aioli (VEGAN) (M) (SU)</b>	3
choose chicken salt or fennel salt	
<b>Extra Poached Duck Egg (E)</b>	1.5
<b>Extra Sourdough Toast (VEGAN) (C)</b>	0.5
<b>Extra House Beans (VEGAN) (GF)</b>	2
<b>Extra Gravy (VEGAN) (GF)</b>	1

## Kids Menu

<b>Mini Sausages, Chips, House Beans (SU)</b>	5
<b>Homemade Mini Fish &amp; Chips (F) (C) (SU)</b>	5
<b>Poached Hens Eggs on Toast (C) (E)</b>	4
<b>Falafel with Soft Flat Bread, Lettuce, Vegan Mayo (VEGAN) (C)</b>	5
<b>Meatless Farm Sausage Roll (VEGAN) (C)</b>	3

## Desserts

<b>Warm Chocolate Brownie (VEGAN)</b>	5.5
vanilla ice cream and sea salt (GF) (S)	
<b>Sticky Toffee Pudding (VEGAN)</b>	5.5
salted caramel ice cream (C) (L)	
<b>Affogato (VEGAN)</b>	4
espresso with vanilla ice cream (GF) (S) (N)	
<b>Northern Bloc Ice Cream (VEGAN)</b>	
1 Scoop	1.5
3 Scoops	4
Chocolate & Blood Orange   Peanut Chip   Vanilla Caramel & Sea Salt (GF) (N) (S)	
<b>Homemade Cakes</b>	2.5
available daily, please ask for more details	

## 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.

<b>(A)</b> Alcohol	<b>(E)</b> Eggs
<b>(C)</b> Cereals Containing Gluten	<b>(F)</b> Fish
<b>(CR)</b> Crustaceans / Molluscs	<b>(GF)</b> Gluten Free
<b>(CY)</b> Celery	<b>(L)</b> Lupin
<b>(D)</b> Lactose / Dairy	<b>(M)</b> Mustard

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.

<b>(N)</b> Nuts
<b>(S)</b> Soya / Beans
<b>(SS)</b> Sesame
<b>(SU)</b> Sulphites
<b>(V)</b> Vegetarian 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 Lunch  
Served 12-5pm

## Starters

<b>Spiced Squash Risotto (VEGAN)</b> amaretti, spiced pumpkin seeds, smoked sea salt (C)	6.5
<b>Soup of the Day</b> please ask for more details	5.5

## Roasts

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

<b>Beer Rested Sirloin of Beef</b> SERVED MEDIUM RARE (A) (C) (CY) (D) (E) (M) (SU)	14.5
<b>Pork Belly, Sage &amp; Apricot Stuffing, Crackling</b> (C) (CY) (D) (E) (M)	14
<b>Supreme of Chicken</b> (C) (CY) (D) (E) (M)	14
<b>Nut Roast (VEGAN WITHOUT YORKSHIRE PUDDING)</b> (C) (CY) (M) (N) (S)	13

## Larger Plates

<b>Stonebass Fillet</b> seasonal greens, herb oil potatoes (GF) (F) (D)	12
<b>Red Wine Braised Ox Cheeks</b> creamy mash, onions, seasonal greens, gravy (A) (D) (E) (SU) (C) (D) (S)	14.5

## Sides & Extras

<b>Creamy Leeks</b> (C) (D) (M) (V)	4.5
<b>Extra Yorkshire Pudding</b> (C) (D) (E) (V)	0.5

## Kids Menu

<b>Kids Roast</b> (SMALL VERSION OF ANY OF OUR ROASTS)	7.5
<b>Mini Sausages, Chips, House Beans</b> (SU)	5
<b>Homemade Mini Fish &amp; Chips</b> (F) (C) (SU)	5
<b>Poached Hens Eggs on Toast</b> (C) (E)	4
<b>Falafel with Soft Flat Bread, Lettuce, Vegan Mayo</b> (VEGAN) (C) (S)	5
<b>Meatless Farm Sausage Roll</b> (VEGAN) (C)	3

## Desserts

<b>Warm Chocolate Brownie</b> (VEGAN) vanilla ice cream and sea salt (GF) (S)	5.5
<b>Sticky Toffee Pudding</b> (VEGAN) salted caramel ice cream (C) (L)	5.5
<b>Affogato</b> (VEGAN) espresso with vanilla ice cream (GF) (S) (N)	4
<b>Northern Bloc Ice Cream</b> (VEGAN) 1 Scoop 3 Scoops Chocolate & Blood Orange   Peanut Chip   Vanilla Caramel & Sea Salt (GF) (N) (S)	1.5 4
<b>Homemade Cakes</b> available daily, please ask for more details	2.5

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