

THE TETLEY

Sunday Menu
Served 12–5pm

Small Plates

Fish-of-the-day Goujons with Garlic Mayo	7
(F) (C) (M)	
Soup of the Day ASK YOUR SERVER	5.5

Roasts

We try to use Yorkshire or UK grown ingredients as much as we can and as the seasons change the produce that is available for our roasts will vary.

Roast Striploin of Beef	16
Yorkshire pudding, smashed potatoes and seasonal spring greens, seasonal root veg in a sticky glaze, homemade roasting juice gravy, stuffing ball SERVED MEDIUM RARE (CY) (C) (D) (M)	
Slow Cooked Pork Belly	16
Served with apricot and sage stuffing, Yorkshire pudding, smashed potatoes and seasonal spring greens, seasonal root veg in a sticky glaze, homemade roasting juice gravy (CY) (C) (D) (M)	
Vegan Mushroom Wellington	14
Seasonal root veg in a sticky glaze, smashed potatoes, seasonal spring greens, vegan porcini gravy and stuffing ball (VEGAN WITHOUT YORKSHIRE PUDDING) (CY) (C) (N) (S)	
Creamy Leeks & Spinach (VEGAN) (C) (V)	5
Extra Yorkshire Pudding (C) (D) (E)	0.5
Thick-cut Chips & Aioli, Maldon Salt (VEGAN) (M) (S)	4

Please see our specials board for more options

Please note

Our dishes are subject to changing availability based on the seasonality of different ingredients.

Please check our daily specials board

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	(L) Lupin
(CY) Celery	(M) Mustard
(D) Lactose / Dairy	(MO) Molluscs
(E) Eggs	(N) Nuts

Sweets AVAILABLE ALL DAY

Sticky Toffee Pudding	6
Caramel sauce, vegan vanilla ice cream (VEGAN) (L) (C)	
Warm Brownie	6
With salted caramel ice cream (VEGAN) (GF) (S)	
Northern Bloc Ice Cream (VEGAN)	6
1 Scoop	
3 scoop sundae with lotus biscuit, banana and coulis	
Chocolate & blood orange Vanilla Salted caramel	1.5
(C) (N) (S)	6

Kids' Bento Boxes **5**

Packed lunchbox of chopped fresh fruit, a banana character and a choice of sandwich and vegan yoghurt **(D) (C) (SE) (N)**

We are happy to cater to any allergens in the bento, please let us know!

Mini Fish & Chips **5**

Breaded fish goujons, thick cut chips **(F) (C) (SU) (E)**

Kale, Mac & Cheese (VEGAN) (C) (D) **5**

Family Pass holder? Get a tea or coffee for £1.50 when you order a Kids' Bento Box.

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.

(P) Peanuts
(S) Soya / Beans
(SS) Sesame
(SU) Sulphites
(V) Vegetarian Friendly
(VEGAN)

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
Served 10am–12pm

Brunch

Tetley Fry 10.5
Streaky bacon, fried hashed potatoes, fried egg,
Bloody Mary tomatoes, garlicky mixed mushrooms,
house beans
(A) (C) (CY) (E)

Breakfast Bowl 7
Porridge, Yoghurt and Coulis Topping, Yoghurt,
Granola, Fresh Seasonal Fruit, Golden Syrup
(VEGAN) (S) (C)

Mushrooms on Focaccia 8
Mixed mushrooms, silken tofu basil sauce,
lightly-toasted rosemary focaccia, pickled carrot
(VEGAN) (S) (C)

Spring Fritters 11
Spiced cornmeal carrot fritters, fried plantain, chilli,
spring onion and bean salsa, carrot sauce
(VEGAN) (GF) (S) (SU)

+ Poached egg (E) 1

Eggs any way 5
Two eggs any way, lightly-toasted rosemary
focaccia (E) (D) (C)

+ Bacon 3

+ Mixed garlic mushrooms 3

+ Grilled Yorkshire Halloumi (D) 4

Sides & Extras

Thick-cut Chips & Aioli, Maldon Salt (VEGAN) (M) (S) 4

Extra Toast (VEGAN) (C) 0.5

Extra House Beans (VEGAN) (GF) 2

Kids' Bento Boxes 5

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character and a choice of sandwich and vegan yoghurt
(D) (C) (SE) (N)

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