

BRUNCH Served until 12pm

Eggs 'how you like'	7.5
Poached, fried or scrambled eggs, on toasted Baltzersen's bread, with spicy chilli oil, fresh herbs and house-made potato crisps	
+ Deep fried buffalo halloumi	3.5
+ Garlic roasted organic crown prince squash	2.5
+ Portobello mushroom with miso glaze	2
Oat-aly good (VEGAN)	7.5
Activated multigrain porridge with cinnamon, nutmeg and cardamom, drizzled with vegan salted toffee sauce, fresh apple and apple crisps	
Rosti	9
Potato and swede rosti, fried eggs, five spice portobello mushroom, plum chutney	
+ Deep fried buffalo halloumi	3.5
+ House-made baked beans	2
+ Spicy chilli oil	Free
Bean there done that (VEGAN)	9
Baked bean bowl, crispy spiced tofu, spicy chilli oil, garlic roasted organic crown prince squash and toasted dipping bread	
Breakfast grazing board (for two)	17
Coconut & vanilla yoghurt with yuzu honey, coffee flavoured granola, French toast and maple syrup, fresh fruit salad, cheese and chive omelette roll	
VEGAN OPTION AVAILABLE	
+ Fresh orange juice (for two)	4

SIDES

Baked beans	2
Egg, poached or fried	2
Small yoghurt, yuzu honey and granola	2.5
Garlic roasted crown prince squash	2.5
Toast and butter	2.5
Deep fried buffalo halloumi	3.5
Spicy chilli oil	Free
Portobello mushroom	2
Fries, house seasoning and garlic mayo	4

SMALL PLATES Served from 12pm

Housemade focaccia and olive oil (VEGAN)	4
Arancini, goat's cheese filling, marinara sauce	7
Soup of the day with Baltzersen's bread and vegan onion butter (VEGAN)	5
Tetley rarebit, house pickles	7.5
Goat's cheese and beetroot bruschetta, Turkish spices, pomegranate molasses	6.5
Fish goujons with garlic mayo, house seasoning, lemon	7

ROASTS Served from 12pm

Roasts are all served with Yorkshire pudding, roasted herbed potatoes and sautéed greens, seasonal root veg, sticky miso glaze, homemade gravy, apricot and sage stuffing ball

Roast Sykes House Farm silverside of beef	15
Slow-cooked Yorkshire porchetta	16
Pulled Lishman's lamb shoulder	16
Plantbase 'lamb' with pomegranate molasses	13
VEGAN WITHOUT A YORKSHIRE PUDDING	

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

KIDS

Baby dhal with carrot, apple and lentils and extra mild spices (blended) (VEGAN)	Free
Beans on toast (VEGAN)	3.5
Bento box with a soy yoghurt, sweet bite, fruit character, crustless jam or cheese sandwich	4.5
Scrambled egg on soft bread	3.5
Mini fish and chips	4.5

SWEETS

- On a roll! (VEGAN)** 5
Deep fried mince pie spring roll filled with homemade mince meat served with dipping custard
- Croissant 'bread' and butter pudding** 6
Croissant pastry bread and butter baked pudding with warm toffee sauce and a scoop of Lick of Holmfirth ice cream
- Sticky toffee pudding (VEGAN)** 7
With salted caramel sauce, Lick of Holmfirth vanilla ice cream
- Warm brownie (VEGAN)** 7
With Lick of Holmfirth chocolate orange ice cream, whisky-orange drizzle
- Lick of Holmfirth ice cream scoops (VEGAN)** 1.5 / 4.5
1 scoop or 3 scoops
Vanilla, cinnamon bun, chocolate orange, salted caramel

HOT DRINKS

- Americano** 3
- Long Black** 2.9
- Espresso** 2.6
- Macchiato** 2.8
- Flat White** 3.1
- Latte** 3.2
- Cappuccino** 3.2
- Hot Chocolate** 3.5
- Chai Latte** 3.5
- Yorkshire Tea** 2.2
- Decaf Tea** 2.2
- Tea by Tea Brew Co.** 2.8
Peppermint, Green, Earl Grey, Apple & Blackberry, Lemon & Ginger

HAVE YOU POPPED UPSTAIRS?

Discover our changing programme of free contemporary art exhibitions – they're free to visit!



What's on:



FAMILIES AT THE TETLEY

Sign up for our free Family Pass for access to our artist-designed play space Tiny Tetley Studio, special offers and family-focused email updates.



Find out more:

