

### BRUNCH Served until 12pm

<b>Eggs 'how you like'</b>	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
<b>Oat-aly good (VEGAN)</b>	7.5
Activated multigrain porridge with cinnamon, nutmeg and cardamom, drizzled with vegan salted toffee sauce, fresh apple and apple crisps	
<b>Rosti</b>	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
<b>Bean there done that (VEGAN)</b>	9
Baked bean bowl, crispy spiced tofu, spicy chilli oil, garlic roasted organic crown prince squash and toasted dipping bread	
<b>Breakfast grazing board (for two)</b>	17
Coconut & vanilla yoghurt with yuzu honey, coffee flavoured granola, French toast and maple syrup, fresh fruit salad, cheese and chive omelette roll	
<b>VEGAN OPTION AVAILABLE</b>	
+ Fresh orange juice (for two)	4

### KIDS

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

### SMALL PLATES Served from 12pm

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

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

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.

### SIDES

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

### SWEETS

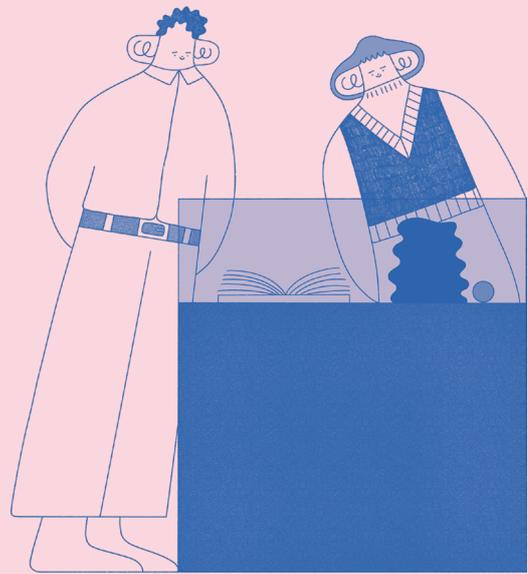
- Sticky Toffee Pudding with salted caramel sauce, vanilla ice cream (VEGAN)** 7
- Deep fried mince pie spring rolls, vegan custard** 5
- Croissant pastry baked pudding with warm toffee sauce and scoop of ice cream** 6
- Warm brownie, chocolate orange ice cream, whisky-orange drizzle (VEGAN)** 7

### HOT DRINKS

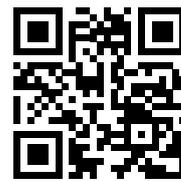
- Americano** 3
  - Long Black** 2.9
  - Espresso** 2.6
  - Macchiato** 2.8
  - Flat White** 3.1
  - Latte** 3.2
  - Cappuccino** 3.2
  - Hot Chocolate** 3.5
  - Chai Latte** 3.5
  - Yorkshire Tea** 2.2
  - Decaf Tea** 2.2
  - Tea by Tea Brew Co.** 2.8
- Peppermint, Green, Earl Grey, Apple & Blackberry,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

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