

THE TETLEY

FATHER'S DAY

1 course – £16 2 courses – £21 3 courses – £25

STARTERS

Local 'nduja topped focaccia, mozzarella, tomatoes and basil oil

Herby smashed broad bean salad, courgette ribbons and mint crumble

Beef filled tortellini, butter sauce, finished with Yorkshire pecorino

Beetroot cured salmon, pickled cucumber, warm rye bread, roe butter

MAINS

Slow-cooked lamb shoulder roast

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

Sykes House Farm porchetta and crackling crumb

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

Sykes House Farm beef rump cap

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

Plant-based seitan 'lamb'

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a vegan stuffing ball

VEGAN WITHOUT YORKSHIRE PUDDING

Whole baked sustainable fish of the day

with lemon caper butter and herbs

SWEETS

Assiette of desserts

with a miniature vegan ice cream, brownie, sticky toffee pudding and seasonal fruit

Sticky toffee pudding, salted caramel sauce and fresh green apple

Petit fours – a free gift for the dads