# THE TETLEY

## BRUNCH

Eggs any way Poached, fried or scrambled eggs, on toasted Baltzersen's bread, with spicy chilli oil, fresh herbs and house-made potato crisps + Garlic fried asparagus 2.5 + House-made baked beans 3 + Mixed mushrooms with miso glaze 3 + Deep fried buffalo halloumi 3.5	7.5	Soup of the day (VEGAN) Served with Baltzersen's bread and vegan onion butter Ask your server for the soup of the day Mushroom and tofu baguette (VEGAN) Demi baguette with mixed mushrooms, fried tofu with gochujang glaze, cucumber, wakame and a broad bean smash	5 9
French toast (VEGAN OPTION AVAILABLE)	9		-
With roasted grapes, stracciatella, hot honey or maple syrup		<b>Courgette and goat's cheese on rye</b> Open sandwich on rye bread with grilled courgette, truffle-whipped goat's cheese and lemon	9
Dippy eggs	10		
Poached eggs, Old Winchester cheese and potato custard, crispy enoki mushrooms, mushroom toast soldiers, truffle oil		<b>Tofu and coconut curry (VEGAN)</b> A mild spiced Tanzanian curry with coconut, winter root veg and tofu, served with roti bread – Recipe by Dorinda Hafner	10
<b>Spiced potato cake, poached egg and peas</b> Fried potato cake with chilli and coriander, peas,	10	+ A fried egg 2	
tangy hari chutney, deep fried halloumi, poached egg, pickled celery + House-made baked beans <b>3</b> + Mixed mushrooms with miso glaze <b>3</b>		<b>Two-cheese toastie</b> Cheddar and Henderson's cheese, with hot honey, fried and pickled onions, house-made potato crisps and marinara dipping sauce	10
<b>Baked bean bowl (VEGAN)</b> House-made baked beans, deep fried seitan, charred leeks, spicy chilli oil, crispy leek topping and toasted dipping bread	10	<b>Warm burrata salad (VEGAN OPTION AVAILABLE)</b> Working with Meanwood Valley Urban Farm and Organic North to select the season's best vegetables and grains, dressed with house yuzu ponzu dressing	12.5

## **SIDES**

Spicy chilli oil	Free
Egg, poached or fried	2
Small yoghurt, yuzu honey and granola	2.5
Toast and butter	2.5
Garlic fried asparagus	2.5
House-made baked beans	3
Mixed mushrooms with miso glaze	3
Deep fried buffalo halloumi	3.5
Fries, house seasoning and garlic mayo	4

## **KIDS**

LUNCH

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

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.

This paper is made from waste material left over from brewing beer!

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### All day menu

## **SWEETS**

Lick dairy free ice cream scoops (VEGAN)	1.5 / 4.5
1 scoop or 3 scoops	
Vanilla, cinnamon bun, chocolate orange, salted caramel	
Croissant 'bread' and butter pudding	6

6

Croissant pastry bread and butter baked pudding with warm toffee sauce and a choice of Lick dairy free ice cream

#### Salted caramel cheesecake (VEGAN) A luxurious slice of salted caramel and chocolate cheesecake by Marcia of Abundance Foods, Leeds

## **HOT DRINKS**

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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Espresso	2.6
Macchiato	2.8
Long Black	2.9
Americano	3
Flat White	3.1
Latte	3.2
Cappuccino	3.2
Chai Latte	3.5
Hot Chocolate	3.5

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#### 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:

