

BRUNCH

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

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

LUNCH

Getting curried away (VEGAN)	8.5
A mild spiced Tanzanian curry with coconut, winter root veg and tofu, served with roti bread	
- Recipe by Dorinda Hafner	
+ A fried egg	2
Souper! (VEGAN)	5
Soup of the day with Baltzersen's bread and vegan onion butter	
Ask your server for the soup of the day	
Warm winter salad	9.5
Salad of the day, working with Meanwood Valley Urban Farm and Organic North to select the season's best vegetables and grains dressed with house yuzu ponzu dressing	
VEGAN OPTION AVAILABLE	
Can't beet that	9
Open sandwich on rye bread with whipped goat's cheese, roasted beetroots, pomegranate molasses and Turkish inspired spices	
+ A poached egg	2
Tetley rarebit	10
Fountains Gold cheese rarebit on sourdough, topped with chilli flakes with a side of pickled vegetables and house-made potato crisps	
+ A fried egg	2
Pear and pakora baguette (VEGAN)	9
Pakora baguette, pear chutney, cucumber and coconut raita	
- Pakora recipe by Hari Ghotra	

SIDES

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

SWEETS

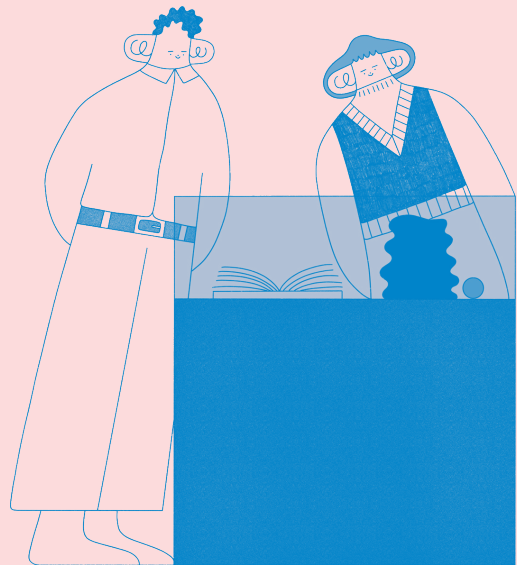
On a roll! (VEGAN)	5
Deep fried mince pie spring roll filled with homemade mince meat served with dipping custard	
Croissant 'bread' and butter pudding	6
Croissant pastry bread and butter baked pudding with warm toffee sauce and a scoop of Lick of Holmfirth ice cream	
Salted caramel cheesecake (VEGAN)	6
A luxurious slice of salted caramel and chocolate cheesecake by Marcia of Abundance Foods, Leeds	
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	

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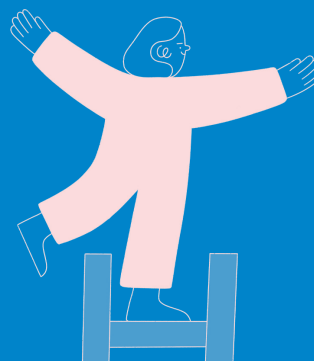


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