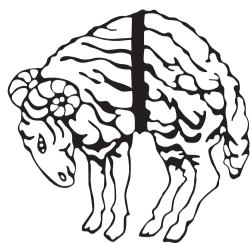


CHEF'S MESSAGE

Malcolm and his team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



THE GOLDEN FLEECE
HOTEL, EATERY & COFFEE HOUSE

"One cannot think well, love well,
sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

PIGS IN BLANKETS

Honey mustard dip G, D, SD, S, MU

BREAD SELECTION

Dipping oil G, SD, N, SE

BATTERED FISH BITES

Tartare sauce F, G, SD, E

FAJITA PULLED PORK

Crusty bread G, SD

MARINATED MIXED OLIVES

SD

HAM HOCK & PEA FRITTERS

Tartare sauce G, D, E

BLACK PUDDING BONBONS

Apple & raspberry compote
G, E, D, SD, S

RED PEPPER HOUMOUS

Toasted flat bread G, SD, SE

ROASTED MEDITERRANEAN VEGETABLES

Pesto E, N, D

GARLIC MUSHROOMS

Blue Cheese D

SOUP OF THE SEASON

Crispy croutons, rustic bread
G, D, CE, SD £5

THAI STYLE CRAB CAKES

Chilli jam C, F, G, E, D £7

GIN CURED RAINBOW TROUT

Tonic jelly, cucumber,
pea shoots F, S, SD £7

CHORIZO SCOTCH EGG

Rocket salad, spiced ketchup dip
E, D, G, SD £7

CHICKEN CAESAR TERRINE

Parmesan crisps F, G, D £6

GOAT'S CHEESE & WALNUT MOUSSE

Beetroot, orange salad D, N, MU £6

£4 EACH
OR 3
FOR £11

£4 EACH
OR 3
FOR £11

MAINS

MEAT & GRILL

THE FLEECE BURGER

Emmental, brioche bun, crisp lettuce,
tomato, crispy onions, chunky chips E, G, D £13

CRISPY BUTTERMILK CHICKEN BURGER

Emmental, brioche bun, crispy leaves, tomato,
chipotle mayonnaise, sweet potato fries G, D, E £14

FLEECE VEGGIE BURGER

Crisp lettuce, tomato, Cheddar cheese, brioche bun,
garlic mayonnaise, chunky chips G, E, D, SD £12

GRILLED YORKSHIRE GAMMON STEAK

Brace of fried hen's eggs, chunky chips, garden peas E, D £13

100z RIB EYE STEAK

Grilled tomato, flat mushroom, chunky chips G £21

Add a sauce – peppercorn D, SD, mushroom D
or Blue Cheese D £2 EACH

SALADS

CLASSIC CHICKEN CAESAR

Grilled chicken, crispy bacon, mixed leaves,
anchovies, Caesar dressing, croutons,
rustic bread D, G, CE, SD, F, E £13

FLEECE HOUSE SALAD

Smoked salmon, Parma ham, mixed leaves,
cucumber, tomato, avocado, boiled egg,
mustard dressing E, MU, F, SD, D £15

SEASONAL

ROASTED GARLIC BUTTER CHICKEN KIEV

Sweet potato fries, shallot & green bean salad D, G, SD, G £14

PRESSED PORK BELLY

Buttered kale, fondant potato,
cumin glazed parsnips, red wine jus D, SD, CE £15

BRAISED SHOULDER OF LAMB

Boulangere potatoes, braised red cabbage,
rosemary sauce D, C, SD, CE £17

THAI STYLE SALMON

Samphire, red peppers, crispy noodles F, G, E, SE £16

ROAST FILLET OF HAKE

Cauliflower purée, black olive mash,
basil pesto D, F, N £14

NORTH AFRICAN SWEET POTATO & AUBERGINE TAGINE

Herb couscous, mint yoghurt SE, D, G £13

SIDES

CHUNKY CHIPS £4 ONION RINGS G £3

SKINNY FRIES £3 SWEET POTATO FRIES £4

SEASONAL VEGETABLES £3 NEW POTATOES £3

SIDE SALAD MU £3 COLESLAW D, E £2

BREAD FOR ONE G £2 GARLIC BREAD G, D £3

CLASSICS

FISH & CHIPS

Mushy peas, tartare sauce G, SD, F, E £12

PIE OF THE DAY

Chips or mashed potatoes, vegetables, gravy
D, E, CE, G £12

THE FLEECE BEEF LASAGNE

Side salad, garlic bread G, E, CE, D £13

THE FLEECE VEGETABLE LASAGNE

Side salad, garlic bread G, E, CE, D £12

SLOW BRAISED LAMB DOPIAZA

Steamed Basmati rice, naan bread G, D, SD, CE, S £14

SHARING

SEAFOOD SHARING PLATTER

Poached salmon with lemon mayonnaise,
gin cured trout with capers & gherkins,
crispy squid with chilli & lime mayonnaise, fish goujons with
tartare sauce, prawns with Marie Rose sauce F, G, SD, E, C, MO, D £18

GARLIC & ROSEMARY BAKED CAMEMBERT

Whole Camembert brushed with garlic & rosemary,
crusty bread, Chef's tomato chutney D, G £15

YORKSHIRE SHARING PLATTER

Roast beef, Yorkshire pudding & onion gravy, ham,
chorizo scotch egg & bonbons, cheese, bread,
pickled onions, pickle, mustard, apple G, D, E, CE, SD, MU £18

DESSERTS

WARM TREACLE TART

Clotted cream, orange dressing G, E, D, S £6

LEMON CURD CRUMBLE CHEESECAKE

Mulled berries G, D, E £5

BLACK FOREST BROWNIE

Vanilla ice cream D, N, S, E, GLUTEN FREE £6

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream G, D, E, S, SD £5

STICKY TOFFEE SUNDAE

Ice cream, toffee pieces,
Chantilly cream D, S, G, SD, E £6

ETON MESS SUNDAE

Vanilla ice cream, berries,
meringue, raspberry coulis E, D £6

CHEF'S CHEESEBOARD

Biscuits, nuts, celery, apple, grapes, chutney
N, CE, D, G, SD £8

Liqueur
coffee
available

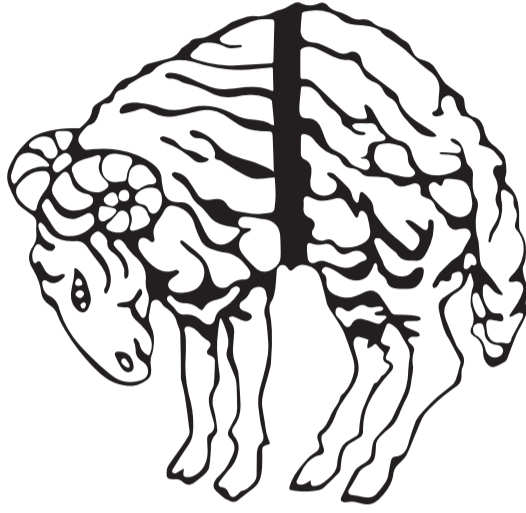
We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

Share a snap of your experience using #FoodDrinkRooms for your chance to win monthly prizes



THE GOLDEN FLEECE

HOTEL, EATERY & COFFEE HOUSE