

THE GOLDEN FLEECE

HOTEL, EATERY & COFFEE HOUSE

DESSERTS

RASPBERRY & WHITE CHOCOLATE BRÛLÉE

Homemade shortbread G, S, E, D **£6**

BLACK SHEEP STICKY TOFFEE PUDDING

*Ale & caramel sauce,
vanilla ice cream* G, P, N, S, E, D, SD **£6**

APPLE & CHERRY CRUMBLE

Proper custard G, S, E, D **£6**

SALTED CARAMEL & CHOCOLATE TART

Vanilla cream, orange syrup G, S, E, D **£6**

WARM ALMOND FRANGIPANE TART

Berries, pistachio ice cream
G, N, S, E, D **£6**

SELECTION OF ICE CREAMS

Brandy snap basket G, N, S, E, D **£6**

CHEF'S YORKSHIRE CHEESE BOARD

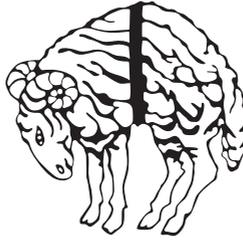
*Biscuits, nuts, celery, apple,
grapes, chutney* N, CE, D, G, SD **£8**

*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.*



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SUNDAES

ETON MESS SUNDAE

*Vanilla ice cream, berries,
meringue, raspberry coulis* G, N, E, D **£7**

BLACK SHEEP STICKY TOFFEE SUNDAE

*Salted caramel, vanilla ice cream, chunks of
sticky toffee pudding, whipped cream*
G, P, N, S, E, D, SD **£7**

ENGLISH GARDEN SUNDAE

*Pimm's jelly, vanilla ice cream, berries,
whipped cream* G, N, E, D **£7**

CHERRY BAKEWELL SUNDAE

*Pieces of Bakewell tart, cherry sauce,
ice cream, whipped cream* G, N, E, D **£7**

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

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.



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