



THE GOLDEN FLEECE
HOTEL, EATERY & COFFEE HOUSE

SANDWICHES

Available
12 noon
until 6pm

ARTISAN

Served with dressed salad and Chef's chunky chips MU

ROAST BEEF & YORKSHIRE PUDWICH

Gravy, horseradish G, S, MU, D, CE **£10**

FISH FINGER BUTTY

Mixed leaves, tartare sauce, brioche bun

G, F, S, E, D, MU **£8.50**

GRILLED SAUSAGE & CARAMELISED ONION

Mustard mayonnaise, ciabatta G, S, D **£8**

ROASTED MEDITERRANEAN VEGETABLES & HOUMOUS

Toasted pitta G, S, SD, VEGAN **£8.50**

TOASTED AVOCADO, ROASTED PEPPER & FETA

Bagel, rocket G, S, D, VEGAN ON REQUEST **£9**

Gluten
free bread
available

CLASSIC

Served on white or malted brown bloomer
with salad and chips MU

ROAST BEEF & HORSERADISH

Rocket G, S, E, D, MU **£7**

EGG & CRESS

G, S, MU, D, E **£6**

SMOKED SALMON

Cucumber, chive crème fraîche

G, F, S, E **£8**

HOME COOKED HAM

Mustard G, MU, D **£7**

TUNA MAYONNAISE

Cucumber G, F, E, D, MU **£7**

SIDES

£4.50 each or 3 for £12

CHUNKY CHIPS **ONION RINGS** G **SKINNY FRIES** **SWEET POTATO FRIES**
SPICED ROAST NEW POTATOES **SIDE SALAD** MU **COLESLAW** E, MU, SD **GARLIC BREAD** G, D

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

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.

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



THE GOLDEN FLEECE

HOTEL, EATERY & COFFEE HOUSE

AFTERNOON TEA

Served daily from 12 noon – 6pm (12 noon – 2pm pre-bookings only)

CREAM TEA

Two scones, Cornish clotted cream,
jam, tea or coffee

G, D **£5.50pp**

AFTERNOON TEA

Selection of finger sandwiches, cakes, scone,
jam, Cornish clotted cream, tea or coffee

G, D, MU, E, F, N **£15pp**

CHAMPAGNE AFTERNOON TEA

Selection of finger sandwiches, cakes, scone,
jam, tea or coffee, glass of Champagne
topped with a fresh strawberry

G, D, MU, E, F, N **£24pp**

TEAS & COFFEES

BLACK TEAS

EVERYDAY BREW

A signature blend of three teas: Assam,
Ceylon and Rwandan

DARJEELING EARL GREY

The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

MAO FENG

A delicate natural flavour with
light refreshing taste

JASMINE PEARLS

Hand rolled green tea tips delicately infused
with pure jasmine flowers

HERBAL INFUSIONS

LIQUORICE & PEPPERMINT

Pure liquorice root with whole peppermint leaves.
Caffeine free

SUPER FRUIT

A blend of real berry pieces which deliver
a unique and punchy taste. Caffeine free

LEMON AND GINGER

Soothing and refreshing,
enjoy hot or cold. Caffeine free

COFFEES

ESPRESSO

A short coffee in its concentrated form,
served without milk, rich and intense

MACCHIATO

Espresso served with a little milk foam

AMERICANO

Espresso with hot water,
add milk if you wish

CAPPUCCINO

Espresso with steamed, frothy milk,
topped with chocolate

LATTE

An espresso topped with steamed, frothy milk

MOCHA

Hot chocolate with an espresso

HOT CHOCOLATE

HOT CHOCOLATE

Made with steamed, frothy milk

DELUXE HOT CHOCOLATE

Made with steamed, frothy milk,
marshmallows, cream