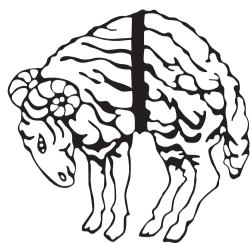


CHEF'S MESSAGE

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

BRAISED BEEF & YORKSHIRE BLUE CHEESE DUMPLINGS

Black Sheep dipping liquor
G, MU, S, E

BATTERED FISH BITES

Tartare sauce G, F, E, MU

MARINATED MIXED OLIVES

£4.50
EACH OR 3
FOR £12

Mix and
match with
any side

TRADITIONAL HOUMOUS

Pitta bread G, SD

GOAT'S CHEESE & PEA ARANCINI

G, MU, SD, D

DOREEN'S BLACK PUDDING BONBONS

HP dip G, S, E

£4.50
EACH OR 3
FOR £12

Mix and
match with
any side

ONION BHAJIS

Mint yoghurt D

BREAD SELECTION

Balsamic, oils G, S, SD

PIGS IN BLANKETS

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

CRISPY WHITEBAIT

Caper aioli G, F, E, MU, SD

SOUP OF THE SEASON

Crusty bread ASK FOR ALLERGENS £5

COURGETTE & SWEET POTATO FRITTER

Rocket & pine nut salad,
lemon dip N, SD, VEGAN £6

SMOKED HADDOCK & SPRING ONION FISHCAKE

Sauce gribiche, crispy whitebait
G, F, E, MU, SD £7

OAK ROASTED SMOKED SALMON SALAD

Horseradish dressing F, E, D, MU £7

DOREEN'S BLACK PUDDING & APPLE SCOTCH EGG

HP dressing G, S, E, D, SD £7

MRS BELL'S YORKSHIRE BLUE CHEESE TARTLET

Semi-dried cherry tomatoes,
watercress, candied walnuts
G, N, E, D, VEGETARIAN £6

STARTERS

MEAT & GRILL

THE LAMB BURGER

Lamb & rosemary burger, brioche bun, smoked Applewood Cheddar, skinny fries, tomato mayonnaise G, S, E, D £15

HOUSE BURGER

Beef burger, smoked bacon, Smoked Cheddar, brioche bun, crisp baby gem, tomato, skinny fries G, S, E, D £15

THE FLEECE VEGAN BURGER

Sweetcorn & spinach vegan burger, houmous, crisp baby gem, tomato, pretzel bun, skinny fries G, S, MU, SD, VEGAN £15

Add Smoked Cheddar with our compliments

GRILLED YORKSHIRE GAMMON STEAK

Brace of fried hen's eggs, chunky chips, garden peas E, S £14

10oz RIBEYE STEAK

Grilled tomato, flat mushroom, chunky chips G, S £24

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

SALADS

MRS BELL'S YORKSHIRE BLUE WALDORF SALAD

Candied walnuts, celery, apple, mixed leaves, crumbled Yorkshire Blue G, N, D, CE, MU, VEGETARIAN £15

WARM SUPER SALAD

Broccoli, pomegranate seeds, roasted squash, pearl barley & beetroot, house dressing G, D, MU £14

CLASSIC CHICKEN CAESAR

Grilled chicken, crispy bacon, mixed leaves, anchovies, Caesar dressing, croutons, rustic bread G, F, N, S, E, D, SE £14

MAINS

SEASONAL

ROASTED BREAST OF CHICKEN

Pomme anna potatoes, thyme roasted baby onions, peas, smoked bacon, charred little gem, chicken jus D £15

GRILLED WHOLE PLAICE

Gnocchi, wilted spinach, brown shrimp & caper butter
G, C, F, E, D £16

SPANISH STYLE SALMON & SQUID STEW

Black olives, chorizo, spiced new potatoes, rich tomato sauce MU, F, D, MO £16

ROASTED LAMB RUMP

North African spiced puy lentils, pearl barley & bulgur wheat, pomegranate seeds, mint & coriander raita G, P, D, N, SD £17

YORKSHIRE ALE SLOW BRAISED BEEF SHIN

Dauphinoise potato, tomato fondue, greens G, D, CE, SD £17

SPRING VEGETABLE CRUMBLE

Wild mushroom pangritata, crusty bread G, S, D £17

CLASSICS

FISH & CHIPS

Battered in Chef's secret recipe, mushy peas, tartare sauce G, F, E, MU, SD £14

CHEF'S PIE OF THE DAY

Sautéed savoy cabbage & bacon, chips or mashed potatoes, gravy ASK FOR ALLERGENS £14

KING PRAWN MASALA

Pak choi, wild rice, poppadoms G, SD £16

COACHMAN CHICKEN

Grilled butterflied chicken breast topped with bacon, BBQ sauce, melted cheese, chunky chips, coleslaw G, F, E, D, C, MU, SD £14

ROASTED AUBERGINE & COURGETTE MOUSSAKA

Dressed side salad, garlic ciabatta G, D, CE £14

PORK RIB & PEARL BARLEY RAGU

Rigatoni pasta, shaved Parmesan G, D, E £14

SHARING

SEAFOOD SHARING PLATTER

Poached salmon with lemon mayonnaise, smoked salmon 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

YORKSHIRE SHARING PLATTER

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

SIDES

£4.50 each or 3 for £12

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

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

SELECTION OF ICE CREAMS

Brandy snap basket G, N, S, E, D £6

WARM ALMOND FRANGIPANE TART

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

CHEF'S YORKSHIRE CHEESE BOARD

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

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

ETON MESS SUNDAE

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

DESSERTS

SUNDAES

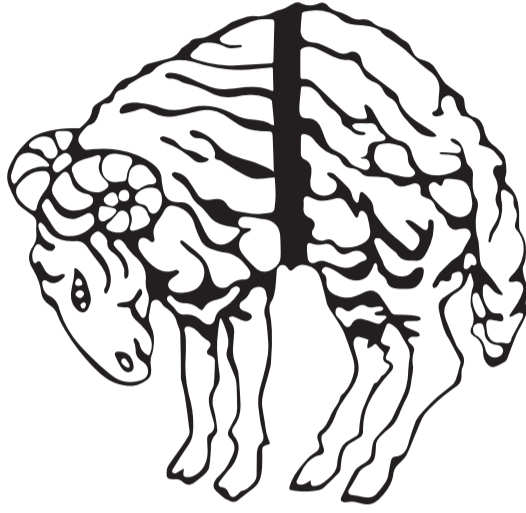
We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

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