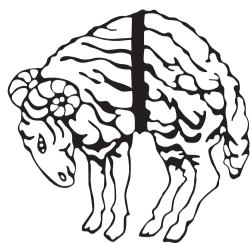


CHEF'S MESSAGE

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

GRILLED PADRÓN PEPPERS

MARINATED MIXED OLIVES

HONEY GLAZED CHORIZO ^D

BREAD SELECTION

Balsamic, oils G, S, SD

MUSTARD GLAZED BRIE BITES

^{D, MU}

DEVILLED TOFU BITES

Harissa dip G, S

BATTERED FISH BITES

Tartare sauce F, G, E, MU

£4.50 EACH OR 3 FOR £12

Mix and match with any side

£4.50 EACH OR 3 FOR £12

Mix and match with any side

COCONUT CHICKEN BITES

Lemon mayonnaise G, F, E, D, MU, SD

SALT & PEPPER SQUID RINGS

Lime & chilli mayonnaise C, G, D, SD, F, S, E, MU, MO

SPICED TEMPURA CAULIFLOWER

Minted yoghurt G, D, SD, S

SOUP OF THE SEASON

Crusty bread ASK FOR ALLERGENS £5

CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE

Mustard mayonnaise, crispbread SD, E, MU, CE, G £6

PRAWN & CRAYFISH COCKTAIL

Bloody Mary dressing, baby gem lettuce, buttered brown bread G, C, F, S, E, D, CE, MU, SD £8

GRILLED GARLIC & CHIVE SARDINES

Garlic & chive butter, toasted ciabatta, rocket salad F, D, G £6

CAULIFLOWER MAC & COACHMAN'S ALE CHEESE

Bacon crumb D, G, SD, MU, S £6

BETROOT & HARRISA FALAFEL CAKES

Red pepper & rocket salad SD, G VEGAN £6

MAINS

MEAT & GRILL

HOUSE BURGER

Beef burger, Coachman's Ale Cheese, smoked bacon jam, brioche bun, crisp baby gem, tomato, skinny fries G, S, E, D £15

MESSY VEGGIE BURGER

Cranberry & chestnut burger, pretzel bun, harissa dip, skinny fries G, N, S, E, D, MU, SE, SD £15

GRILLED YORKSHIRE GAMMON STEAK

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

HALF ROAST CHICKEN

Roasted breast, thigh & leg, sage & onion gravy, chunky chips, side salad G, S, E, D, CE, SD £15

SURF 'N' TURF

10oz ribeye steak, salt & pepper squid, grilled tomato, flat mushroom, chunky chips, battered onions ring G, SD, MO £29

100z RIBEYE STEAK

Grilled tomato, flat mushroom, chunky chips, battered onions ring G, SD £25

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

VEGETARIAN

ROASTED PUMPKIN, SAGE & PINE NUT RISOTTO

Finished with Parmesan & truffle oil N, D, CE, SD, VEGAN ON REQUEST £16

DEVILLED TOFU KEBABS

Rice noodles, peppers, soy dressing G, S, VEGAN £15

SEASONAL

SLOW BRAISED OX CHEEK

Smoked mashed potato, chantenay carrots, red wine jus D, CE, SD £17

SEARED MONKFISH TAIL

Pan fried gnocchi, mussel, clam & garlic butter, Parma ham crumb MO, D £18

PAN SEARED FILLET OF CHALK STREAM TROUT

Olive crushed new potatoes, wilted spinach, caper & herb butter D, F £16

PAN SEARED VENISON HAUNCH

Butternut purée, fondant potato, crispy cavolo nero, juniper infused jus G, S, E, D, CE, SD £18

PAN FRIED FILLET OF SEA BASS

White bean, rosemary & chorizo cassoulet F, D, SD £17

PAN ROASTED FILLET OF PORK

Black pudding bonbons, colcannon potato cake, savoy cabbage, pan juices G, S, E, D, CE, SD £17

CLASSICS

FISH & CHIPS

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

CHEF'S PIE OF THE DAY

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

COCONUT CHICKEN BREAST

Thai green curry, wild rice, pak choi C, D £16

SMOKED SALMON & LEMON FISHCAKES

Tartare sauce, skinny fries, house salad G, E, D, MU, SD, F £15

SLOW BRAISED BEEF PAPPARDELLE PASTA

Slow braised beef & baby onion ragu, Parmesan shavings, rocket G, E, D, SD £15

CLASSIC CAESAR SALAD

Crisp lettuce, Parmesan shavings, crispy croutons, caesar dressing G, F, S, E, D, SE £12

Why not add... breast of chicken £4, fillet of Salmon F £4

SHARING

THE PLOUGHMAN'S PLATTER

Yorkshire cheese, pork, sage & apple sausage roll, black pudding bonbons, pickled onions, thick sliced Yorkshire ham, breads G, S, E, D, CE, SD £18

SEAFOOD SHARING PLATTER

Poached & smoked salmon, mini prawn cocktail, salt & pepper squid rings, battered fish bites, lime & chilli mayonnaise, tartare sauce G, C, MO, F, S, E, D, CE, MU, SD £18

SIDES

£4.50 each or 3 for £12

CHUNKY CHIPS ^S BUTTERED CHARLOTTE POTATOES ^D
ONION RINGS ^G CAULIFLOWER CHEESE ^{D, G, MU}
SEASONAL VEGETABLES ^D SIDE SALAD ^{SD}

DESSERTS

STICKY TOFFEE PUDDING

Pecan & caramel sauce, vanilla ice cream N, G, D, E, S, SD £6

BAKED NEW YORK CHEESECAKE

Blueberry compote D, E, N, G, S £6

ORANGE & CARDAMOM CRÈME BRÛLÉE

Cinnamon shortbread E, D, G, S £6

PEAR & APPLE TARTE TATIN

Caramel ice cream D, G, S, E £6

GLAZED VANILLA RICE PUDDING

Mulled berries D £6

SELECTION OF ICE CREAMS & SORBETS

Shortbread crumb G, D, E £6

STICKY TOFFEE SUNDAE

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

ETON MESS SUNDAE

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

YORKSHIRE CHEESE BOARD

Biscuits, nuts, celery, apple, grapes, chutney D, CE, G, SD, N £10

Why not complement with...

ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC

Casablanca Valley, Chile £3.50 50ML

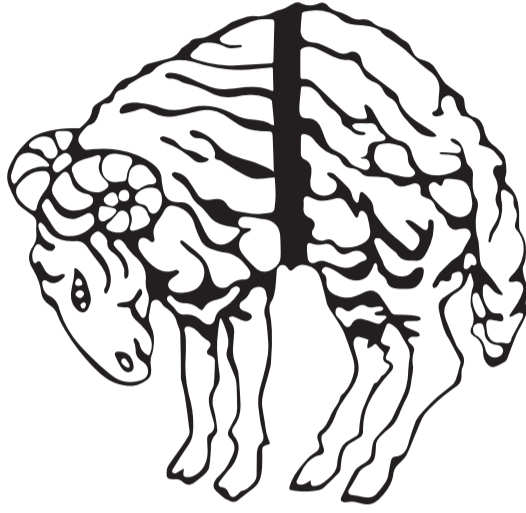
We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

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



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HOTEL, EATERY & COFFEE HOUSE