

THE GOLDEN FLEECE
HOTEL, EATERY & COFFEE HOUSE

Room service is
available from
12 noon until 9pm.

Cold sandwiches
available after 9pm.

A £3.00 tray charge
will apply.

STARTERS

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**

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**

PRAWN & CRAYFISH COCKTAIL

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

BEETROOT & 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**

10OZ 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**

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

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

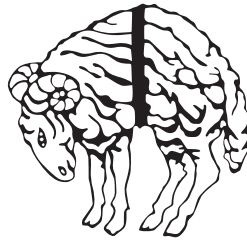
*Yorkshire cheese, pork, sage & apple sausage roll,
black pudding bonbons, pickled onions,
thick sliced Yorkshire ham, breads* G, S, E, D, CE, SD **£18**

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**



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



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SANDWICHES

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

OPEN STEAK SANDWICH

Pan fried steak, onion rings, Dijon mayonnaise
G, S, MU, D, E £10

ROASTED MEDITERRANEAN VEGETABLES & HOUMOUS

Toasted flatbread 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, E, S, D, MU £7

EGG & CRESS

E, G, D, MU £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

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

GLAZED VANILLA RICE PUDDING

Mulled berries D £6

PEAR & APPLE TARTE TATIN

Caramel ice cream D, G, S, E £6

ORANGE & CARDAMOM CRÈME BRÛLÉE

Cinnamon shortbread E, D, G, S £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

SELECTION OF ICE CREAMS & SORBETS

Shortbread crumb G, D, E £6

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

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.

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

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