



Menu

THE
GOLDEN FLEECE
BIRKENSHAW

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FESTIVE MENU

MONDAY 21ST NOVEMBER – SATURDAY 31ST DECEMBER 2016

Perfect for your Christmas Party or a gathering with Friends.

2 Courses £19.95 or 3 Courses £24.95

NEW YEARS EVE 2016

SATURDAY 31ST DECEMBER 2016 FROM 7PM

5 COURSE DINNER

including a glass of Champagne & live music

£69.95 per person

NYE PARTY IN THE BAR

including a drink on arrival, buffet & live music

£10 per person

New Years Eve at The Golden Fleece is ticket & pre-bookings only, so ensure to book your place soon so you don't miss out.

Limited tickets available.

BRUNCH MENU

BOXING DAY, NEW YEARS DAY & 2ND JANUARY

We will be serving an All Day Brunch Menu including a mix of Roasts, Eggs Benedict & Florentine plus a Full English. What better way to recover from Christmas Day & New Year.

AFTERNOON TEA

SERVED MONDAY TO FRIDAY 2 – 4.30PM,
SATURDAY & SUNDAY BOOKINGS ONLY

Our beautiful Afternoon Tea is served with an array of savoury & sweet treats, plus tea of choice.

G & Tea, Prosecco & Champagne Afternoon Teas also available

From £12.95 per head

AFTERNOON TEA GIFT VOUCHERS NOW AVAILABLE

PERFECT GIFTS

GIN MASTERCLASS - THURS 12TH JAN 2017
COCKTAIL MASTERCLASS - SAT 28TH JAN 2017

What better way to start the New Year than with one of our Cocktail or Gin Masterclasses.

Treat yourself or give someone the perfect gift with one of these fun classes.

From £25 per person

APERITIFS

Prosecco NV, Calogera, Italy 10.5% | 125ml | 3.95

Slingsby Gin & Fentimans Tonic 42% | 5.00

Mulled Wine | 3.95

COCKTAILS

ALL 6.50

pink 'n' fleecy

everybody loves candyfloss! gin, cointreau, cranberry juice & raspberry poured over fleecy candyfloss

blackberry & apple collins

just like the pie, but boozy with vodka & blackberry liqueur, topped with lemonade & fresh blackberries

orange rum caramel

one for the gents (& the ladies of course) orange infused rum stirred with a touch of scotch, caramel syrup & orange bitters

winter bourbon smash

warm up with woodford reserve bourbon, grand marnier, raspberry, fresh orange & a splash of soda

mojito

the classic combination of rum, lime & mint with an optional addition of passion fruit, blackberry or raspberry

amaretto sour

the classic amaretto sour, citrus fruit, sugar, amaretto & egg whites shaken together- make it fruity with added raspberry?

french martini

a simply beautiful cocktail, vodka shaken with pineapple juice & topped with chambord raspberry liqueur

espresso martini

fresh espresso shot, vodka, coffee liqueur & sugar shaken into a cocktail coupe

bramble

a true classic, gin, lemon juice & chambord raspberry liqueur

MOCKTAILS

ALL 4.50

raspberry mojito

raspberries, mint, sugar, lime & soda, served over crushed ice - a refreshing summer drink

fruit punch

orange, cranberry & pineapple juice with fresh lemon, lime & mint, a great fruity combination

add a shot of house rum, gin or vodka | 2.00

**2 FOR £10
COCKTAILS**

MONDAY - THURSDAY 6 - 8PM

LITE BITE LUNCH MENU

1 COURSE £7.50
2 COURSES £10.00
3 COURSES £12.50

INCLUDING A DRINK

pint of house lager or ale, 125ml glass of house wine, any soft drink (excl. cocktails)
or any hot drink (excl. liqueur coffees)

SERVED MONDAY TO FRIDAY
12-5PM

STARTERS – LITE BITE LUNCH

soup of the day

with whipped butter & homemade focaccia

baked brie (v)

with a mulled plum chutney served on honeyed focaccia

parfait

with beer & onion chutney & english mustard toasts

bread & olives (v)

served with warm bread & whipped butter

sautéed mushrooms (v)

on toasted focaccia

smoked mackerel & white chocolate pate

with poppy seed & dill pinwheels

MAIN COURSES – LITE BITE LUNCH

seared cod loin

with puy lentil puree, soused tomato & buttered chard

steak & chips

4 oz steak with beef dripping chips & roasted tomato

roasted chicken breast

with broccoli puree, fondant potato, chorizo & jus

fish & chips

5oz battered haddock served with beef dripping chips & mushy peas

roasted pumpkin salad

with quinoa, soy roasted pumpkin seeds & pecorino cheese

gammon steak & chips

4oz gammon with beef dripping chips, peas & a poached egg

braised beef ragu

with pappardelle pasta & garlic & herb crumb

sausage & mash

Yorkshire sausages with creamed mash potato & gravy

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DESSERTS – LITE BITE LUNCH

dark chocolate marquise (v)

with cherries, honeycomb & vanilla ice cream

yorkshire parkin (v)

with crème anglaise

pear & plum crumble (v)

with custard

iced yoghurt parfait

with blackberry jelly, poached blackberries & honey sponge

cheese plate

served with house chutney & crackers

ice cream

with hot chocolate sauce

PLEASE ALSO SEE OUR
GREAT YORKSHIRE PUB MENU
SERVED ALL DAY MONDAY – SATURDAY

SANDWICHES (NOT INCLUDED IN THE LITE BITE LUNCH OFFER)

all sandwiches are served with skinny fries, salad & choice of bread

confit duck

served in a wrap with plum sauce | 7.95

hot beef & onion

with rocket & horseradish | 7.95

smoked salmon

with cream cheese & pickled cucumber | 7.95

grilled mediterranean vegetables (v)

with goats cheese | 6.95

chicken club

triple deck with chicken, thick cut belly pork bacon, fried egg, gruyere, lettuce, tomato & mayonnaise | 7.95

avocado club (v)

triple deck with avocado, fried egg, gruyere, lettuce, tomato & mayonnaise | 6.95

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THE GREAT YORKSHIRE PUB MENU

APPETISERS

olives | 2.00
bread & olive board | 3.50
dough balls | 3.50

antipasti sharing board
chorizo, parma ham, salichon, goats cheese, brie, cheddar, cornichons, stuffed cherry peppers, toasted ciabatta & olives | 12.95

TO START

soup of the day
with whipped butter & homemade focaccia | 4.50

baked brie (v)
with honey crouton, mulled plum chutney & truffle snow | 5.95

seared pigeon breast
marinated in ras al hanout & served with mango, beetroot & lime yoghurt | 6.95

crispy chicken thigh
with sage, butternut squash & chicken consommé | 6.95

mussels of the week
ask your server for details of this week's dish | 6.95

king scallops
with parsnip puree, brown butter emulsion & onion seed crisp breads | 9.95

parfait
with a beer & onion chutney & served with english mustard toasts | 5.95

roasted williams pear (v)
in balsamic with goats cheese mousse & walnut salad | 5.95

smoked mackerel & white chocolate pate
with poppy seed & dill pinwheels | 5.95

the fleece scotch egg
served with piccalilli & salad | 6.95

SALADS

caesar salad (v)
classic caesar salad with anchovies | 7.95

chopped salad (v)
avocado, boiled egg, walnuts, blue cheese & mixed salad | 7.95

add chicken to any of the above | 3.00

SEE TODAY'S A LA CARTE MENU SERVED FROM 5PM

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MAIN COURSES

pie of the day

see your server for more details of today's pie | 11.95

duo of lamb

braised scrag end with apricot stuffed belly, served with polenta, spring onion, capers & mint jus | 14.95

curried monkfish

with corn textures, vegetable bhaji & mango chutney | 14.95

seared chicken breast

chorizo & chicken pastilla, broccoli puree & fondant potato | 14.95

fish & chips

beef dripping chips, tartar sauce & mushy peas | 10.95

roasted pumpkin salad (v)

with quinoa, soy roasted pumpkin seeds & pecorino cheese | 11.95

seared cod loin

with puy lentil puree, braised chard & soused cherry tomatoes | 12.95

oven roasted venison loin

with chestnut puree, black pudding hash brown, chantenay carrots, braised celery & a port jus | 19.95

the golden fleece fish pie

with buttered peas & a bread crumb topping | 12.95

braised beef ragu

with pappardelle pasta & a garlic & herb crust | 11.95

the fleece burger

mature cheddar, beef dripping chips, onion rings, red cabbage coleslaw, salad & burger relish | 10.95

add our renown thick cut belly pork bacon | 1.00

FROM THE GRILL

rump steak

rump is from the hind of the cow, it's tender & full of flavour, best served medium or medium rare

6oz – 12.95 | 8oz – 14.95 | 10oz – 16.95

salt aged

probably the best steak that you can buy in yorkshire, hung for 45 days in one of a handful of Himalayan salt chambers in the uk, this is something special, cooked best medium rare

fillet 6oz - 24.00 | 8oz - 29.50 | 10oz - 35.00

ribeye 8oz - 21.50 | 10oz - 26.50 | 12oz – 29.95

all served with beef dripping chips or skinny fries, roasted tomato, salad & choice of sauce from below

blue cheese | peppercorn | garlic & herb butter | jus | diane

SIDES

seasonal veg | 1.50

onion rings | 1.50

mixed salad | 1.50

sweet potato fries | 1.50

garlic mushrooms | 1.50

braised red cabbage | 1.50

chips / skinny fries | 1.50

champ mashed potatoes | 1.50

fine green beans in butter | 1.50

SUNDAY LUNCH MENU

SERVED ALL DAY 12 – 8PM

1 COURSE 10.95 2 COURSES 14.95 3 COURSES 18.95

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DESSERTS

pear & plum crumble (v)

with star anise custard | 5.95

yorkshire parkin (v)

with liquorice ice cream & a malt sauce | 5.95

baked lemon & poppy seed cheesecake (v)

with lemon curd & lemon sherbet | 6.95

chocolate lava pudding (v)

with peppermint ice cream & white chocolate (please allow 12mins cooking time) | 6.95

iced yoghurt parfait

with blackberry jelly, poached blackberries & honey sponge | 5.95

dark chocolate marquise (v)

with cherries, honeycomb & smoked ice cream | 6.95

cheeseboard

house chutney, celery & selection of crackers
served with today's selection of 4 cheeses | 7.95

dessert taster plate (v)

yorkshire parkin, dark chocolate marquise with cherries & baked lemon & poppy seed cheesecake | 12.95

SUNDAES, ICE CREAMS & SORBETS

adults boozy sundae (v)

vanilla ice cream with boozy berries, amaretti biscuits & chocolate sauce | 6.95
add a shot of cacao or limoncello liqueur | 2.00

ice creams & sorbets (v)

ask for today's flavours | 1.25 per scoop

affogato (v)

ice cream topped with amaretti biscuits, & an espresso shot to pour over | 3.95

G & T sorbet (v)

refreshing lemon tonic sorbet topped with a shot of gin of your choice

greenalls | 3.95

bombay sapphire | 3.95

bloom | 4.50

mojito sorbet (v)

mint sorbet topped with a shot of 3yr havana club rum | 3.95

DESSERT WINES

muscat de frontignan dessert wine, ch peyrate, france 15%

white dessert wine, floral & sweet on the nose, sweet fruit flavours throughout | 50ml 2.60 | 100ml 5.00

red muscadell dessert wine, nuy winery, south africa 16.5%

a chilled red muscat dessert wine, sweet & rich with hints of rosehip & raspberry | 50ml 2.60 | 100ml 5.00

SPECIALITY TEAS

loose leaf teas | 2.50
served in a glass teapot with a glass tea cup

yorkshire tea | 1.80

english breakfast
earl grey
green
peppermint
camomile

SPECIALITY COFFEES

espresso | 1.50/1.80
latte | 2.50

americano | 2.30
flat white | 2.20

macchiato | 1.90
cappuccino | 2.50

irish coffee

jameson's irish whisky mixed with coffee & sugar, topped with baileys whipped cream | 5.50

liqueur coffee

choose your favourite house spirit or liqueur to add to a coffee topped with cream | 5.00

espresso martini

fresh espresso shot, vodka, coffee liqueur & sugar shaken into a cocktail coupe | 6.50

AFTER DINNER DRINKS

niepoort tawny dee port 20%

three & a half year small oak barrel aged, delicate & nutty on the nose with dried fruit flavours
50ml | 3.00 1/2 bottle | 19.50

niepoort ruby dum port 20%

three year large vat aged, a headstrong port with plum & cherry flavours throughout
50ml | 3.00 1/2 bottle | 19.50

niepoort late bottled vintage port 20%

six year large vat aged, fresh & floral on the nose with dark fruit & soft tannin flavours
50ml | 3.95 1/2 bottle | 25.00

barbadillo dry sherry 15%

aged in oak barrels and brewed to spanish traditions, this dry sherry is wonderfully crisp with hints of almond
50ml | 2.40 100ml | 4.60

barbadillo cream sherry 15%

a very rich and thick dessert sherry with rich prune and raisin flavours throughout
50ml | 2.40 100ml | 4.60

auchentoshan 12 year old whisky, lowlands 40%

very smooth, crème brulee on the nose with citrus & nutty flavours throughout | 3.90

dalwhinnie 15 year old whisky, speyside 43%

clean & fresh fruits on the nose with bright fruity flavours & a spiced finish | 4.00

oban 14 year old whisky, highland 43%

rich sweet fruits on the nose with late autumn fruit flavours & a smokey finish | 4.20

lagavulin 16 year old whisky, islay 40%

a complex peaty whisky with lots of different smokey flavours throughout | 4.80

hennessy vsop fine de cognac 40%

a floral balanced cognac with hints of almonds spice & honey | 4.80

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