





FLEECE FEST 2017 SATURDAY 26TH – MONDAY 28TH AUGUST

Put it in your diary now! The only place you need to be for the August Bank Holiday is at our annual food, drink & music festival. There is something for everyone including 'Kids Fest'. Watch out for more details coming soon.

MASTERCLASSES WATCH OUT FOR DETAILS ON THIS MONTHS MASTERCLASS

Every month we host our Masterclasses, where you are treated to an entertaining evening or afternoon learning about & most importantly tasting your favourite tipples. We run a wide variety of masterclasses including Gin, Wine, Whisky, Rum, Beer & Cocktails. See below for what's coming up.

THURS 20TH APRIL - SPANISH WINE & TAPAS I £25 SAT 29TH APRIL - COCKTAIL MASTERCLASS I £25 THURS 18TH MAY - GIN MASTERCLASS I £25 SAT 27TH MAY - COCKTAIL MASTERCLASS I £25

MASTERCLASS PARTIES

Speak to one of our team today to book your own Private Masterclass. We can tailor the package to suit your party & for afternoon bookings, you can add Afternoon Tea for just £10 per person. Minimum numbers of 8 people apply.

LIVE MUSIC

LAST WEEKEND OF THE MONTH & BANK HOLIDAY WEEKENDS

Watch out for details of our Live music, see below for what's coming up Easter Sunday – Hutch Sunday 30th April – Motown Night with DJ Ray Sunday 28th May - TBC

AFTERNOON TEA SERVED MONDAY TO FRIDAY 2 – 4.30PM WEEKENDS 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

AFTERNOON TEA GIFT VOUCHERS NOW AVAILABLE

SPECIALITY NIGHTS GOURMET BURGER NIGHT - EVERY WEDNESDAY MEAT NIGHT - 1ST SATURDAY OF THE MONTH FISH NIGHT - 3RD FRIDAY OF THE MONTH

Join us between 5pm & 9.30pm for our speciality Meat & Fish Nights, or 5pm - 9pm for Gourmet Burger Night. These are always popular so advance booking is recommended.

APERITIFS

prosecco il caggio, italy 11% | 125ml | 3.95 masons gin & fevertree tonic 42% | 5.55 aperol spritz 11% | 6.50 gin fizz | 6.95

COCKTAILS

ALL 6.95

pink 'n' fleecy

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

blackberry margarita blackberry puree, blackberry liqueur, tequila, lime, sugar

strawberry & mint cooler strawberry puree, finlandia vodka, strawberry liqueur, mint, lemon, sugar, soda

colour changing iced tea butterfly pea tea syrup, vodka, gin, rum, tequila, triple sec , lemon, soda

raspberry & thyme martini

raspberry puree, fresh thyme, finlandia, chambord, apple juice, raspberry syrup, lemon

apple & cucumber martini

cucumber, greenall's, manzana verde, apple juice, lime, sugar

white grape & rose spritzer

white grapes, greenall's, chambord, rose wine, lemon, sugar, lemonade

the golden punch

peach puree, white rum, gold rum, pineapple, lemon, lime, grenadine, wray & nephew

mojito

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

espresso martini

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

bramble

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

2 FOR £10 COCKTAILS

MONDAY - THURSDAY 6 - 8PM

MOCKTAILS

ALL 4.50

raspberry mojito

raspberries, mint, sugar, lime & soda, served over crushed ice - a refreshingly fruity drink

virgin pink 'n' fleecy

raspberry puree, cranberry juice, lemon, sugar and dash of soda topped with sweet fleecy candy floss.

colour changing collins

fresh lemonade with a little added magic

virgin strawberry & mint cooler

strawberry puree, apple juice, mint, lemon, sugar, soda

LUNCHTIME SANDWICH MENU

12-5PM

ALL SANDWICHES ARE SERVED WITH HANDCUT MARIS PIPER CHIPS & SLAW

HOT SANDWICHES

chicken BLT triple decker on soft thick cut bread 1 8

bbq pulled pork jalapeno slaw, tzatziki & rocket in a folded flatbread 1 8

posh fish finger butty on sour dough with caper mayonnaise & mushy peas 1 8

baked brie & avocado (v) with sun blushed tomato on focaccia 1 7

minute steak

with crumbled goats cheese & red onion chutney on chai & pumpkin seed bread 1 8

COLD SANDWICHES

honey roast ham with piccalilli & rocket on beetroot & spelt 1 7

rare roast beef onion chutney & horseradish on chai & pumpkin seed 1 7

poached salmon dill mayonnaise & cucumber on rye & sunflower 1 8

coronation chicken baby gem & minted yoghurt on beetroot & spelt | 7

black bomber cheddar cheese with spring onion & chive mayonnaise on rye & sunflower 1 7

we have recommended the breads that we think suit each sandwich but if you would like to change your bread please advise your server at point of ordering.

LITE BITE LUNCH MENU

1 COURSE £8 2 COURSES £11 3 COURSES £14

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

THE GREAT YORKSHIRE PUB MENU SERVED MONDAY TO THURSDAY 12-9PM FRIDAY & SATURDAY 12-9.30PM

APPETISERS

olives | 2.00 bread & olive board | 3.50

antipasti sharing board

chorizo, parma ham, salichon, goats cheese, brie, cheddar, cornichons, stuffed cherry peppers, toasted ciabatta & olives I 13

TO START

soup of the day with warm bread & whipped butter 1 5

chicken liver & port parfait onion chutney & english mustard toast 1 6

the fleece scotch egg with house pickle & crisp salad 1 7

pan fried king scallops curried cauliflower, parmesan & vierge dressing | 10

ham hock & piccalilli terrine with cucumber & orange 1 7

charred crotin goats cheese (v) lentils, poached blackberries & rocket 1 6

Scottish smoked salmon crab salad & lemon mayonnaise 1 8

SALADS

chicken caesar salad classic chicken caesar salad with anchovies | 6.00/12.00

salmon & Yorkshire feta nicoise poached & smoked salmon, yorkshire fettle, sun blushed tomatoes, fine beans & new potatoes | 7.00/14.00

TAKE A LOOK AT TODAYS SPECIALS MENU

SERVED FROM 5PM

MAIN COURSES

roast rump of spring lamb fondant potato, carrot, greens & thyme jus | 17

beer battered whitby haddock hand cut maris piper chips, mushy peas, chunky tartare & lemon | 12

seared gressingham duck breast confit leg, kale, celeriac & cherry jus 1 15

steak & ale pie with shortcrust pastry, creamed potato, red wine & honey braised red cabbage | 12

squash risotto (v) lemon thyme, pumpkin seeds, herb & parmesan pesto | 12

pan fried chicken breast white bean & salt cured belly bacon, burnt leek, creamed potato & chicken sauce | 14

oven roasted cod loin soft herb linguini, tomato reduction, mussels & balsamic | 14

the fleece burger

topped with black bomber cheddar cheese & salt cured belly bacon served with onion rings, slaw, salad, relish & a pot of hand cut maris piper chips I 12

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 80z - 15.00 | 100z - 17.00

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 - 29.00

ribeye 80z - 21.00 + 100z - 26.00

all served with hand cut maris piper chips, roasted tomato & grilled mushroom

sauces | 1.50 blue cheese | peppercorn | diane

SIDES

seasonal greens | 2.50 onion rings | 2.50 mixed salad | 2.50 seasonal broccoli | 2.50 sherry lentil green beans | 2.50 braised red cabbage | 2.50

hand cut chips | 2.50 creamed potatoes | 2.50 confit carrot & squash | 2.50

SUNDAY LUNCH MENU

SERVED ALL DAY 12 - 8PM

1 COURSE 10.95 2 COURSES 14.95 3 COURSES 18.95

DESSERTS

sticky toffee pudding (v) with butterscotch sauce & salted caramel ice cream 1 7

yorkshire rhubarb & apple crumble (v) with warm vanilla custard 1 6

glazed lemon tart (v) raspberry & white chocolate, citrus clotted cream 1 7

chocolate orange lava pudding (v) with chocolate orange ice cream (please allow 12mins cooking time) 1 7

banana & hazelnut cheesecake with hazelnut brittle & granola crumb 1 6

everything chocolate (v) dark chocolate pave, milk chocolate mousse, white chocolate ice cream 1 7

cheeseboard served with house chutney, celery, grapes, apple & selection of crackers 1 8

SUNDAES, ICE CREAMS & SORBETS

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 1 3.95

G & T sorbet (v)
refreshing lemon tonic sorbet topped with a shot of gin of your choice
greenalls | 3.95
bombay sapphire | 4.20
slingsby | 4.70

mojito sorbet (v) mint sorbet topped with a shot of 3yr havana club rum 1 3.95

LIQUEUR COFFEES

irish coffee

jameson's irish whisky mixed with coffee & sugar, topped with baileys whipped cream 1 5.50

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

espresso martini fresh espresso shot, vodka, coffee liqueur & sugar shaken into a cocktail coupe 16.95

SPECIALLITY COFFEES

espresso | 1.50/1.80 latte | 2.65 americano | 2.35 flat white | 2.65 macchiato | 1.90 cappuccino | 2.65

SPECIALLITY TEAS

loose leaf teas | 2.50 earl grey | English breakfast | green | peppermint | camomile yorkshire tea | 1.90

DESSERT WINES

muscat de frontignan dessert wine, ch peyrade, france 15% white dessert wine, floral & sweet on the nose, sweet fruit flavours throughout

50ml 2.60 100ml 5.00

red muscadel 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

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 | 4.20

dalwhinnie 15 year old whisky, speyside 43%

clean & fresh fruits on the nose with bright fruity flavours & a spiced finish 1 4.00

oban 14 year old whisky, highland 43%

rich sweet fruits on the nose with late autumn fruit flavours & a smokey finish 1 4.30

lagavulin 16 year old whisky, islay 40%

a complex peaty whisky with lots of different smokey flavours throughout 1 4.90

hennessy vsop fine de cognac 40%

a floral balanced cognac with hints of almonds spice & honey 1 4.90

