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# Menu

THE  
GOLDEN FLEECE  
BIRKENSHAW

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## **FLEECE FEST 2017**

**SATURDAY 26<sup>TH</sup> – MONDAY 28<sup>TH</sup> 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 20<sup>TH</sup> APRIL - SPANISH WINE & TAPAS | £25**  
**SAT 29<sup>TH</sup> APRIL – COCKTAIL MASTERCLASS | £25**  
**THURS 18<sup>TH</sup> MAY – GIN MASTERCLASS | £25**  
**SAT 27<sup>TH</sup> MAY – COCKTAIL MASTERCLASS | £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 30<sup>th</sup> April – Motown Night with DJ Ray**  
**Sunday 28<sup>th</sup> 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 - 1<sup>ST</sup> SATURDAY OF THE MONTH**  
**FISH NIGHT - 3<sup>RD</sup> 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.

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## APERITIFS

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

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## COCKTAILS

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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

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## MOCKTAILS

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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

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# LUNCHTIME SANDWICH MENU

SERVED MONDAY TO SATURDAY  
12-5PM

ALL SANDWICHES ARE SERVED WITH HANDCUT MARIS PIPER CHIPS & SLAW

## HOT SANDWICHES

### chicken BLT

triple decker on soft thick cut bread | 8

### bbq pulled pork

jalapeno slaw, tzatziki & rocket in a folded flatbread | 8

### posh fish finger butty

on sour dough with caper mayonnaise & mushy peas | 8

### baked brie & avocado (v)

with sun blushed tomato on focaccia | 7

### minute steak

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

## COLD SANDWICHES

### honey roast ham

with piccalilli & rocket on beetroot & spelt | 7

### rare roast beef

onion chutney & horseradish on chai & pumpkin seed | 7

### poached salmon

dill mayonnaise & cucumber on rye & sunflower | 8

### coronation chicken

baby gem & minted yoghurt on beetroot & spelt | 7

### black bomber cheddar cheese

with spring onion & chive mayonnaise on rye & sunflower | 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

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# 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 | 13

## TO START

**soup of the day**

with warm bread & whipped butter | 5

**chicken liver & port parfait**

onion chutney & english mustard toast | 6

**the fleece scotch egg**

with house pickle & crisp salad | 7

**pan fried king scallops**

curried cauliflower, parmesan & vierge dressing | 10

**ham hock & piccalilli terrine**

with cucumber & orange | 7

**charred crotin goats cheese (v)**

lentils, poached blackberries & rocket | 6

**Scottish smoked salmon**

crab salad & lemon mayonnaise | 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 TODAY'S SPECIALS MENU

SERVED FROM 5PM





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## DESSERT WINES

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**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

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## AFTER DINNER DRINKS

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**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 | 4.00

**oban 14 year old whisky, highland 43%**

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

**lagavulin 16 year old whisky, islay 40%**

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

**hennessy vsop fine de cognac 40%**

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





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