



Menu

THE
GOLDEN FLEECE
BIRKENSHAW

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

LUNCHTIME SANDWICH MENU

SERVED MONDAY TO SATURDAY
12-5PM

GOURMET SANDWICHES

southern fried chicken

mango salsa, lime mayonnaise served in flatbread | 7.95

pan fried steak

red onion marmalade & smoked Applewood cheese served in ciabatta | 8.95

baked halloumi (v)

red pepper Lyonnaise & pesto dressing served in ciabatta | 7.50

posh fish goujon

mushy peas & tartar sauce served in ciabatta | 7.95

BBQ pulled pork

jalapeno slaw & tzatziki dressing served in flatbread | 7.50

All sandwiches are served with mixed salad & skinny fries (up grade to chunky chips for £1)

we use breads that we think suit each sandwich but if you would like a particular bread please advise your server at point of ordering.

LITE BITE LUNCH MENU

1 COURSE £9
2 COURSES £12
3 COURSES £15

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 – MENU CHANGES WEEKLY
12-5PM

THE GREAT YORKSHIRE PUB MENU

SERVED MONDAY TO THURSDAY 12-9PM
FRIDAY & SATURDAY 12-9.30PM

APPETISERS

Olives (v) | 2.00

bread & olive board (v) | 3.50

antipasti sharing board

chorizo, parma ham, salchichon, goats cheese, brie, cheddar, cornichons, stuffed cherry peppers, toasted ciabatta & olives | 13.00

TO START

pan fried pigeon breast

black pudding bon bon, pickled wild mushrooms, apple & calvados puree | 7.95

Yorkshire blue cheese set cream (v)

heritage beetroot, candied walnuts & beetroot sourdough crisps | 6.25

potted duck & chicken liver pate

duck bon bon, mustard toasts, fig & onion chutney | 7.25

venison & black pudding scotch egg

texture of apple | 7.50

smoked tandoori king scallop

poached cumquat, orange puree & celeriac remoulade | 9.95

chefs soup of the moment

warm crusty bread & flavoured butter | 4.95

SALADS

chicken & crispy bacon salad

baby gem, sauté potatoes & honey mustard dressing | 5.95/11.95

TAKE A LOOK AT TODAYS SPECIALS MENU

SERVED FROM 5PM

MAIN COURSE

east coast haddock

hand cut maris piper chips, minted mushy peas, tartar sauce & lemon | 11.95

chicken & chorizo cassoulet

with sauté Yorke potatoes & Parma ham | 12.95

luxury deconstructed fish pie

salmon, sea bream, scallops & cray fish with parsley & truffle mashed potato & mixed greens | 15.95

chefs pie of the moment

creamed mashed potatoes , rich gravy, sauté green beans & bacon | 12.95

Scottish fillet of Sea bream

celeriac puree, samphire & East Coast mussel bisque sauce | 17.50

duo of gressingham duck

pan roasted breast, confit duck leg bon bon, plum puree, sauté pak choi & sweet potato fondant | 16.95

three little pigs

slow roasted pork belly, braised pig's cheek, east riding pork fillet, potato fondant, red wine jus & burnt apple puree | 17.95

tour of Yorkshire beef

slow braised short rib of beef, pan fried salt chambered rump of Beef, purple potatoes, pea puree, caramelised shallots & rich jus | 19.95

wild mushroom & tofu parcel (vegan)

sauté teriyaki vegetables & orange reduction | 13.95

the fleece burger

choice of cheddar or blue cheese & topped with belly bacon

served with tomato relish, slaw & hand cut maris piper chips | 11.95 add onion rings | 2.95

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
8oz – 15.00

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 8oz – 21.00 | 10oz – 26.00

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

sauces | 1.50

blue cheese | peppercorn | diane | garlic butter

SIDES

seasonal greens | 2.95

onion rings | 2.95

mixed salad | 2.95

posh fries | 3.95

spiced red cabbage | 2.95

medley of vegetables | 2.95

hand cut maris pipier chips | 2.95

saute green beans & bacon | 2.95

roast carrots & parsnips | 2.95

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DESSERTS

assieste of chocolate (v)

orange & honey comb marquise, white chocolate frozen yogurt parfait, pistachio puree, chocolate & pistachio macaron | 7.50

lemon meringue cheesecake

lemon curd, Italian meringue & blackberry puree | 6.95

banoffee chocolate dome (v)

caramelised banana, whisky set caramel, shortbread crumb, chantilly cream, salted caramel sauce | 7.50

tour of exotic fruits

pineapple tarte tian, passion fruit panna cotta, finished with parfait & pina colarda sorbet | 7.95

sticky toffee pudding (v)

caramel sauce, salted caramel ice cream & honey comb | 6.95

chocolate orange lava pudding (v)

with chocolate orange ice cream (please allow 12mins cooking time) | 7.50

cheeseboard

served with house chutney, celery, grapes & selection of crackers | 7.95

ice creams & sorbets (v)(vegan available)

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

LIQUEUR HOT DRINKS

baileys hot chocolate

topped with cream & chocolate drops | 4.95

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

mexpresso martini

patron xo café tequila, amaretto, sugar & fresh espresso | 7.95

SPECIALITY COFFEES & TEAS

espresso | 1.50/1.80

americano | 2.35

macchiato | 1.90

latte | 2.65

flat white | 2.65

cappuccino | 2.65

tea | 1.90

T2 loose leaf | 2.50

yorkshire tea
T2 earl grey

T2 lemongrass & ginger
T2 peppermint

T2 camomile
T2 english breakfast

T2 strawberries & cream
T2 china jasmine