



Menu

THE
GOLDEN FLEECE
BIRKENSHAW

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LITE BITE LUNCH

MONDAY TO FRIDAY 12PM – 5PM

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

Includes a house drink
(Glass of House Wine, Pint of House Lager or Ale or a Soft Drink)

THE EARLY BIRD

3 Courses including a drink
(Glass of House Wine, Pint of House Lager or Ale or a Soft Drink)

TUESDAY – SATURDAY 5PM – 7PM
£21.95

GIFT & EVENT VOUCHERS

THE PERFECT GIFT TO SUIT EVERYONE

Golden Fleece Vouchers in denominations of £10
Afternoon Tea, Prosecco Tea, Champagne Tea or G&Tea Vouchers from £14.95

AFTERNOON TEA

£14.95 PER PERSON

SERVED MONDAY TO FRIDAY 2 – 4.30PM - BOOKING REQUIRED

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 AVAILABLE

CHRISTMAS AT THE GOLDEN FLEECE

FESTIVE MENU

Book your part with us today
3 courses
£24.95

FESTIVE AFTERNOON TEA

Delicious sweet & savoury treats
Including tea, coffee or mulled wine
£15.95

NEW YEAR'S EVE

BRING IN THE NEW YEAR IN STYLE
6 course tasting menu with champagne on arrival
£75.00

NYE PARTY

LIVE MUSIC, DJ, BUFFET
£10.00 ENTRY INCLUDING A DRINK ON ARRIVAL

APERITIFS

prosecco il caggio, italy 11% | 125ml | 4.00

aperol spritz 11% | 6.50

GIN BAR

ALL 8.95

all served as doubles with your choice of fever tree tonic, light tonic, elderflower, mediterranean, aromatic, lemon, or ginger ale

tanqueray 10 | 42%
with fresh lime

bloom | 40%
with strawberry & black pepper

whittaker's | 42%
with fresh thyme

hendrick's | 41.4%
with cucumber

slingsby | 42%
with orange slice & black pepper

slingsby rhubarb | 42%
with orange slice

portobello road | 42%
with grapefruit zest

fifty pounds | 43.5%
with lemon & raspberries

puerto de indias | 47%
with fresh strawberries

single gins are also available see our full gin list in the bar menu

MOCKTAILS

ALL 4.50

raspberry mojito
raspberries, mint, sugar, lime & soda, served over crushed ice –
a refreshingly fruity drink

cucumber, elderflower & mint sling
cucumber muddled with elderflower cordial fresh lime & mint with a dash of soda

pineapple cobbler
pineapple juice, lime & sugar shaken & topped with strawberry juice

strawberry iced tea
cold brewed strawberries & cream tea, lemon juice, & filtered water

rhubarb & ginger spritzer
fever tree ginger beer, rhubarb syrup & lime juice

COCKTAILS

pink 'n' fleecy *

gin, cointreau, cranberry juice & raspberry poured over fleecy candyfloss | 6.95

'peachstar' martini *

peach puree, vanilla vodka, passion fruit liqueur, vanilla syrup, pineapple juice & a shot of prosecco | 7.50

strawberry & mint cooler *

strawberry puree, vodka, strawberry liqueur, mint, lemon, sugar & soda | 6.95

japanese sour

hakushu Japanese whisky, manzana, egg white, apple juice, sugar & lemon, served with apple sorbet | 8.95

raspberry & pineapple daiquiri

raspberry puree, havana 3, raspberry liqueur, pineapple juice, sugar & Lime | 5.95

proper zombie

white, gold & dark rum, absinthe, cointreau, lemon & lime juice, pineapple juice & sugar syrup | 8.95
(maximum of 2 per person)

cherry kiss *

cherry syrup, vodka, cherry liqueur, pineapple juice & lemon | 6.95

peach melba bellini

peach puree, raspberry liqueur & vanilla syrup topped with prosecco | 5.95

strawberry gin sling *

strawberries & cream tea, gin, strawberry liqueur, apple juice, lime & sugar | 6.95

bubbles & pearls *

strawberry & black pepper infused gin, lemon juice & sugar topped with prosecco & pearl dust | 6.95

limoncello sour *

limoncello, gin, lemon juice, egg white & sugar | 6.95

stark 'n' dorny *

spiced dark rum, lime juice, sugar & ginger beer | 6.95

mojito *

rum, lime, sugar & mint with an optional addition of strawberry, blackberry or raspberry | 6.95

bramble *

gin, lemon juice, sugar & chambord black raspberry liqueur | 6.95

2 FOR £12 COCKTAILS

MONDAY - THURSDAY 6 - 8PM

ONLY APPLIES TO DRINKS MARKED WITH AN *

LUNCHTIME SANDWICH MENU

SERVED MONDAY TO SATURDAY
12-5PM

GOURMET SANDWICHES

buttermilk southern fried chicken

lime mayonnaise & rocket served in flatbread | 8.00

pan fried steak

red onion marmalade & smoked applewood cheese served in ciabatta | 9.00

mozzarella & red pepper (v)

sun dried tomato & olive tapenade served in ciabatta | 7.50

posh fish goujon

salt & vinegar scraps & tartar sauce served in ciabatta | 8.00

ham hock open sandwich

house piccalilli | 7.50

oak roast salmon & pickled cucumber open sandwich

lemon crème fraiche | 8.00

all sandwiches are served with mixed salad & skinny fries or vegetable crisps (upgrade to chunky chips for £1). Gluten free bread is available, please ask.

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

vegetable crisps | 2.50

olives (v) | 2.50

bread & olive board (v) | 3.50

charcuterie & cheeseboard

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

TO START

chicken & bacon terrine (gf)

gem lettuce hearts, black olive crumb, parmesan crisps & caesar dressing | 7.00

pan seared scallops

pea gel, chorizo crumb & mixed leaves | 9.95

ham hock & smoked brie croquette

compressed apple & house piccalilli | 7.00

wild boar & black pudding scotch egg

puff pastry soldiers & apple chutney | 7.50

oak roast salmon & avocado mille feuille

compressed apple & mirin crème fraiche | 8.00

chefs soup of the moment

warm crusty bread & flavoured butter | 5.00

kale & sweet potato hash cake (v, vegan)

chilli jam & herb salad | 6.50

SALADS

the fleece salad (v)

sun dried tomato, olives, red onion, golden beetroot, mixed leaves & house dressing | 9.00

add a chicken breast | 3.00

add salmon | 4.00

add tempura prawns 4.00

buffalo mozzarella panzanella salad (v)

chicory, golden beetroot, polenta, tomatoes & citrus balsamic dressing | 7.50

MAIN COURSE

east coast haddock

hand cut maris piper chips, salt & vinegar scraps, mushy peas, tartar sauce & lemon | 12.00

spiced chicken breast (gf)

bombay potatoes, bhaji onions & an apricot curry sauce | 14.00

seafood bouillabaisse

salt baked new potatoes & curly kale | 16.00

chefs pie of the moment

creamed mashed potatoes, rich gravy, seasonal greens | 13.00

pan seared stone bass (gf)

squash fondant, roasted courgette, baby fennel & mussel cream sauce | 16.00

lemon & herb pappardelle (v)

crumbled fettle cheese & puffed rice | 13.00

add a chicken breast | 3.00

rolled morrocan style lamb belly

black olive, orzo & herb salad, black pepper creme fraiche & apricot puree | 17.00

slow roasted pork belly

king scallop, salt baked potatoes, compressed apple, chorizo crumb & elderflower jus | 17.00

tour of yorkshire beef

crispy ox cheek, flat iron steak, oxtail, roasted carrots, pea gel, caramelised shallots & rich jus | 20.00

tofu, sesame & charred vegetable spring roll (vegan)

chilli jam, crispy kale & puffed rice | 13.00

the fleece burger

gouda cheese & belly bacon in a pretzel bun, tomato relish, deep fried pickle & skinny fries | 12.00

add onion rings | 3.00

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
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

all served with hand cut maris piper chips, roasted tomato & grilled mushroom
sauces | 2.50

blue cheese | peppercorn | diane | garlic butter

SIDES

seasonal greens | 3.50

onion rings | 3.00

mixed salad | 3.50

vegetable crisps | 2.50

hand cut maris piper chips | 3.00

green beans & almond butter | 3.50

bombay potatoes | 3.50

skinny fries | 3.00

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DESSERTS

peach melba (v)

caramelised peach, sweetened puff pastry, yoghurt parfait & peach gel | 7.00
add a peach melba bellini | 5.00

strawberry cheesecake

burnt butter granola & strawberry consommé | 7.00

black forest dome (v)

chantilly cream, mixed berries, chocolate genoise sponge & chocolate soil | 7.50
fancy a tipple? we recommend a brandy

vanilla iced parfait (vegan option available)

fresh summer berries & toasted nuts | 7.00

sticky toffee pudding (v)

caramel sauce, salted caramel ice cream & honey comb | 7.00

eton mess (v, gf)

chantilly cream, fresh berries, berry compote & meringue shards | 7.00

double chocolate lava pudding (v)

chocolate orange ice cream & mixed berries (please allow 12mins cooking time) | 7.50

cheeseboard

house chutney, celery, grapes & selection of crackers | 8.00

ice creams & sorbets (v) (vegan available)

ask for today's flavours | 1.50 per scoop

affogato (v)

ice cream topped with amaretti biscuits, & an espresso shot to pour over | 4.00
add amaretto | 3.20

LIQUEUR HOT DRINKS

irish coffee

jameson's irish whisky mixed with coffee & sugar, topped with baileys whipped cream | 5.95

liqueur coffee

choose your favourite house spirit or liqueur to add to a coffee topped with cream | 5.50

espresso martini

vodka, kahlua, sugar & fresh espresso | 6.95

SPECIALITY COFFEES & TEAS

espresso | 1.50/1.80

americano | 2.40

macchiato | 1.90

latte | 2.65

flat white | 2.65

cappuccino | 2.65

tea | 1.95

T2 loose leaf | 2.60

yorkshire tea
T2 earl grey

T2 lemongrass & ginger
T2 peppermint

T2 camomile
T2 english breakfast

T2 strawberries & cream
T2 china jasmine

DESSERT WINES

emiliana late harvest sauvignon blanc, chile 12%
white dessert wine, lush & lovely it will caress your senses
125ml | 5.95

AFTER DINNER DRINKS

krohn lbv port | 20%
50ml 3.95
100ml 7.90

krohn ruby port | 20%
50ml 3.00
100ml 6.00

fernando de castilla cream sherry | 17%
50ml 2.40
100ml 4.60

fernando de castilla fino sherry | 15%
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 | 4.20

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 | 5.20

hennessy vsop fine de cognac 40%
a floral balanced cognac with hints of almonds spice & honey | 4.90

SUNDAY LUNCH MENU

SERVED ALL DAY 12 – 8PM

1 COURSE 10.95 2 COURSES 14.95 3 COURSES 18.95



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