



Menu

THE
GOLDEN FLEECE
BIRKENSRAW

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LITE BITE LUNCH

MONDAY TO FRIDAY 12PM – 5PM

2 COURSES £15 3 COURSES £18

Includes a house drink

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

MASTERCLASS PARTIES

FROM £25 PER PERSON

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 £16 per person. Minimum numbers of 8 people apply.

WE ARE NOW TAKING BOOKINGS FOR

VALENTINES DAY MENU

FEBRUARY 11TH – 14TH

BOOK BEFORE JANUARY 31ST TO RECEIVE A FREE VALENTINES COCKTAIL

MOTHERS DAY

SUNDAY 22ND MARCH

ALL MOTHERS RECEIVE A FREE GIFT

Please book early to avoid missing out.

AFTERNOON TEA

£16.95 PER PERSON

SERVED MONDAY TO SATURDAY, 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 Afternoon Teas also available

AFTERNOON TEA GIFT VOUCHERS AVAILABLE

GIFT & EVENT VOUCHERS

THE PERFECT GIFT TO SUIT EVERYONE

Golden Fleece Vouchers in denominations of £10

Afternoon Tea, Prosecco or G & Tea Vouchers from £16.95

Buy now at www.golden-fleece/vouchers

APERITIFS

Prosecco, il caggio, Italy 11%, 125ml | 4.50
Rose prosecco, il caggio, Italy 11%, 125ml | 5
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, ginger ale, ginger beer or spiced orange ginger ale.

tanqueray 10 | 42% masons??
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

puerto de indias | 37.5%
with strawberries

pinkster raspberry | 37.5%
with raspberries

many more single gins are available - see our full gin list in the bar menu

MOCKTAILS

ALL 4.50

raspberry collins
raspberries, vanilla sugar, lemon juice & a dash of lemonade
a refreshingly fruity drink

cucumber & elderflower spritz
cucumber muddled with elderflower cordial & lime topped with soda served in a wine glass

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

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

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COCKTAILS

pink 'n' fleecy | 7.50*

greenalls gin, cointreau, cranberry juice & raspberry poured over fleecy candy floss

'peachstar' martini | 7.50*

absolut vanilla vodka, passoa, peach puree, vanilla syrup, pineapple juice & a shot of prosecco

oriental blossom | 7.95

hakushu whisky, limoncello, raspberry liqueur, peychaud's bitters, egg white & lemon served with raspberry sorbet

rhubarb triangle | 7.50*

greenalls gin, rhubarb liqueur, rhubarb puree, spiced orange ginger ale & pâte de fruit

smoke 'n' dormy | 6.95*

kraken rum, lime juice, sugar & ginger beer

harrogate fizz | 7.50*

slingsby gin, elderflower, cucumber & prosecco

blumble | 7.50*

blueberry greenalls gin, lemon & sugar, topped with blackberry liqueur

its not terrys, its ours | 7.50*

grand marnier, baileys, chocolate bitters, orange chocolate snow

peach & basil fizz | 7.95

finlandia, peach & basil over soda

ESPRESSO MARTINIS

original espresso martini | 6.95*

vodka, kahlúa & espresso

salted caramel espresso martini | 7.50

vodka, kahlúa, salted caramel & espresso

our bar is fully stocked to accommodate most classic cocktails, please ask a member of the team for any off-menu drinks.

2 FOR £12 COCKTAILS

EVERYDAY 6-8PM

ONLY APPLIES TO DRINKS MARKED *

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LITE BITE LUNCH MENU

SERVED MONDAY TO FRIDAY

12-5PM

2 COURSES £15 3 COURSES £18

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)

TO START

Soup of the moment (v, ve, gf available)

Warm bread & butter

Smoked salmon tartare (gf available)

Beetroot pickled egg, croutes & watercress

Confit duck & bacon salad (gf)

Crispy Serrano, balsamic glaze

Queenie scallops (gf)

Herbed garlic butter & breadcrumbs, cheddar & watercress (+2.00)

MAINS

Cauliflower steak (v)

Pan roasted cauliflower, fries, dressed watercress

Sausage of the day

Creamed potatoes, seasonal greens & onion gravy

East coast battered haddock

Yorkshire beer battered 4oz haddock, triple cooked chips, mushy peas & tartar sauce

4oz Steak *best served pink*

Sirloin, fries, dressed watercress

DESSERTS

Duo of British cheese (v)

Crackers & house chutney (*fruit cake +£1*)

Medjool date sticky toffee pudding (v)

Brandy snap, vanilla ice cream

Rhubarb & apple crumble (v)

Ginger crumb & custard

Salted caramel brownie (v)

Dark chocolate ice cream & hot chocolate sauce

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GOURMET SANDWICHES

AVAILABLE 12-5PM

*All with fries & dressed mixed leaf, served on white or granary locally baked bread. (Gluten free available). **Why not upgrade to hand-cut maris piper chips | 1***

Fillet steak | 13

Served pink with cheese sauce, onion gravy & crispy onions

Haddock goujon | 8.50

Gem lettuce, tartare sauce

Toastie | 8

Ham hock & fountains gold cheddar, topped with a duck egg

Cauliflower pakora wrap (v) | 7.50

Raita, tomato salsa & gem lettuce

Chicken tikka wrap | 8.50

Buttermilk chicken, mango chutney

CLASSICS & GRILL

SERVED ALL DAY

(price upgrade from Lite Bite)

East coast battered haddock

Yorkshire beer battered 8oz haddock, triple cooked chips, tartar sauce & either curry sauce or mushy peas | 13.95 (+3.95)

Steak & ale pie

Bone marrow & Yorkshire beer, creamed potatoes, stockpot carrot, seasonal greens & red wine gravy | 15 (+5)

The Fleece burger

8oz prime beef, bacon jam, cheese fondue, garlic mayonnaise & sesame brioche bread with fries & dressed mixed leaf | 13.50 (+3.50)

Double up on your burger +£5 (+5)

The Fleece chicken burger

Crispy buttermilk chicken, bacon jam, cheese fondue, garlic mayonnaise & sesame brioche bread with fries & dressed mixed leaf | 12.50 (+2.50)

Bean burger (v, ve available)

Kidney bean, chickpea & pepper burger, tomato relish, beetroot ketchup, marinated in herbed yorkshire fettle cheese on sesame brioche bread with fries & dressed mixed leaf | 12 (+2)

We only serve the highest quality meats. Our supplier have been farming in the Yorkshire Dales for more than 30 years and pride themselves on quality.

Roasted Chicken Supreme

Marinated in garlic & rosemary (*please note this dish is cooked to order*) | 14 (+4)

8oz Fillet the most tender of cut, best served medium to rare | 29 (+19)

10oz Ribeye from the rib, marbled with an 'eye of fat' | 28 (+18)

8oz Picanha Rump also known as the rump cap, tender & delicious | 16 (+6)

All served with triple cooked maris piper chips, confit tomato, herb roasted mushroom, dressed watercress salad

Why not add a sauce | 3.50

garlic & herb melting butter, peppercorn, bearnaise or Harrogate blue cheese

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THE GREAT YORKSHIRE MENU

SERVED 5-9PM MONDAY - THURSDAY
5-9:30PM FRIDAY & SATURDAY

APPETISERS & SHARERS

Houmous & flatbreads

Garlic & lemon houmous, honey harrisa, warmed flatbread | 5

Pork & apple sausage roll

Rhubarb & apple chutney | 5

Tear & share bread (v, ve available)

Ask for todays selection | 6

Pint of seafood

Skrei cod scampi, prawns, breaded whitebait & Shetland mussels, garlic mayonnaise & devilled mayonnaise | 10 (*Half pint available | 6*)

Ploughmans sharer

Yorkshire ham, British cheeses, pork & apple sausage roll, pickles, chutney & artisan bread | 14

TO START

Smoked salmon tartare

Poached king prawns, salmon skin quaver, beetroot dressing, caviar & watercress | 8.50

Naked maple bacon scotch egg

Black pudding, shoestring fries & baked beans | 7.50

Pan seared king scallops

Seared in Oban 14yo whisky, crispy pork belly, caramelised cauliflower puree & parsnip crisp | 11

Mushroom & butternut squash ravioli (v)

Creamed spinach sauce & black winter truffle | 7.50

Soup of the moment (v, ve available)

Ask for todays flavour | 6

MAIN COURSE

Skrei cod

Lobster mac & cheese fritter, charred shallot, black garlic puree, shellfish sauce | 18

Textures of cauliflower (v, ve available)

Butter roasted steak, puree, spiced fritter, rice & crisp (please request for vegan) | 15

Spring chicken

Buttermilk tikka, confit leg, saag aloo, butternut squash textures & dukka | 17.50

Stone bass (gf)

Queenie scallops, celeriac fondant, red wine braised salsify, crispy kale, herb dressing, artichoke sauce | 16.50

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Trio of pork

Pan roast cutlet, crispy pork belly, savoy wrapped potato & black pudding, apple sauce, cider jus | 18.50

Confit duck & bacon salad (gf) | 14

Crispy Serrano, balsamic glaze & truffle snow

SAUCES

Harrogate blue cheese | 3.50

Peppercorn sauce | 3.50

Roasted garlic & herb melting butter | 3.50

Bearnaise sauce | 3.50

Red wine jus | 3.50

SIDES

Balsamic root vegetables (v, gf) | 3.50

Seasonal greens (gf) | 3.50

Stockpot carrots (gf) | 3.50

Saag aloo (gf) | 3.50

Curried onion rings (v) | 3.50

Hand cut maris piper chips (v) | 3.50

Buttered broccoli & toasted almonds (v, gf) | 3.50

Truffled wild mushroom mac 'n' cheese (v) | 3.50

Mixed salad (gf) | 3.50

Champ mashed potato (gf) | 3.50

Truffle, balsamic & parmesan fries (v) | 3.50

DESSERT

Chocolate assiette (v)

Souffle, salted caramel brownie, hot chocolate sauce & chocolate ice cream | 8

Medjool date sticky toffee pudding (v, gf available)

Brandy snap, maple pecan granola, honeycomb & vanilla ice cream | 8

Rhubarb cheesecake

Rippled, ginger crumble, rhubarb jellies & caramelised ginger ice cream | 7

Pina Colada (v)

Rum baba sponge, rum roasted pineapple, coconut parfait & lime curd | 7.50

Trio of British cheese (v, gf available)

Fruit cake, crackers, house chutney, quince jelly & grapes | 8.50

Affogato (v)

Ice cream topped with amaretti biscuit, with an espresso shot to pour over | 5

Why not add Disaronno | 3.30

SPECIALITY COFFEES & TEAS

espresso | 1.50/1.80
latte | 2.65

americano | 2.50
flat white | 2.65

macchiato | 1.90
cappuccino | 2.65

add a shot of syrup | .50

Yorkshire tea | 1.95

T2 loose leaf | 2.60

earl grey
peppermint
lemongrass & ginger

English breakfast
camomile
China jasmine

LIQUEUR HOT DRINKS

Irish coffee

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

liqueur coffee

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

DESSERT WINES

pedregoso late harvest, sauvignon Blanc

Chile | 12%

with a complex nose of perfumed
honeysuckle & candied apricot

125ml 5.95
Bottle 16.95

AFTER DINNER DRINKS

cockburn's, lbv | 20% 50ml 4.10 100ml 7.95

cockburn's, ruby | 20% 50ml 3.10 100ml 6.00

regency cream sherry | 17% 50ml 2.60 100ml 5.20

regency fino sherry | 15% 50ml 2.40 100ml 4.60

SUNDAY LUNCH MENU

SERVED ALL DAY 12 – 8PM

1 COURSE 11.95 2 COURSES 15.95 3 COURSES 19.95



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