



Menu

THE
GOLDEN FLEECE
BIRKENSRAW

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.



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.

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 MENU

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

TUESDAY - SATURDAYS 5PM – 6:30PM
£21.95

STEAK NIGHT

MONDAYS FROM 5PM

two steaks for the price of one from our steak evening menu

please ask staff to see this weeks menu

AFTERNOON TEA

£15.95 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

GIFT & EVENT VOUCHERS

THE PERFECT GIFT TO SUIT EVERYONE

Golden Fleece Vouchers in denominations of £10
Afternoon Tea, Prosecco or Champagne Afternoon Tea or G&Tea Vouchers from £15.95

APERITIFS

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

prosecco, mabis millesimato doc , Italy 11.5% | 5.00

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

death's door | 47%
with cucumber & mint

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

honeymoon in Cancun *

tequila, passoa, passion fruit syrup & lime, served with a caramelised passion fruit | 6.95

don't be so blue *

vodka, white rum, gin, cointreau, butterfly pea syrup & a shot of prosecco | 6.95

rhubarb triangle

slingsby gin, rhubarb liquor, rhubarb puree, spiced orange ginger ale & candied rhubarb | 7.50

raspberry & pineapple daiquiri

raspberry puree, white rum, raspberry liqueur, pineapple juice, sugar & Lime | 6.50

proper zombie

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

'peachstar' martini

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

cherry kiss *

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

blackberry & rosemary smash *

blackberry puree, vodka, blackberry liqueur, rosemary, apple juice, lemon & sugar | 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

aioli & rocket served in flatbread | 8.00

pan fried steak

fried mushrooms & blue cheese served in ciabatta | 10.00

smoked salmon

lemon crème fraiche, pickled cucumber & rocket served in ciabatta | 8.00

curried lamb meatballs

harrisa tomato sauce, raita & rocket served in ciabatta | 9.00

posh fish goujon

baby gem & tartar sauce served in ciabatta | 8.00

roasted portobello mushroom

red pepper & sun blush tomato pesto | 7.50

chicken caesar

caesar dressing, baby gem, smoked bacon & parmesan | 8.00

all sandwiches are served with mixed salad & skinny fries (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

olives (v) | 2.50

bread & olive board (v) | 3.50

balsamic vinegar, oil & butter

antipasti sharing platter

selection of cured meats, cheese, pickles, crusty bread & olives

TO START

duck & pork parfait

bacon marmalade, pickled beetroot on sourdough croutes | 7.00

cured seatrout

peppered yoghurt, toasted panko breadcrumbs, sea herbs & dill oil | 8.00

pan seared scallops

vanilla glazed pork belly & pork fat emulsion | 10.00

wensleydale, roasted tomato & caramelised onion tart (v)

endive salad, crispy onions & apple chutney | 7.00

curried lamb scotch egg

garlic crispbread, raita & pickled shallots | 7.50

shetland mussels & crusty bread

your choice of white wine & shallot cream *or* thai green curry | 8.00

soup of the moment

warm crusty bread & smoked sea salt butter | 5.00

wild mushrooms on toast (v, gf & vegan available) *

cep powder, truffle & parmesan | 7.00

SALADS

the fleece salad (v)

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

add a chicken breast | 3.00

add salmon | 4.00

chicken caesar salad

crisp baby gem lettuce, sourdough croutes, shaved parmesan & caesar dressing | 7.00/12.00

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.

MAIN COURSE

east coast haddock

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

oven roasted chicken supreme

col cannon mashed potatoes, kale, shoestring potatoes, wild mushroom & madeira sauce | 15.00

pan seared venison haunch steak

smoked celeriac puree, tender stem broccoli, potato & black pudding rosti, blackberry jus | 21.00

chefs pie of the moment

creamed mashed potatoes, rich gravy & braised red cabbage | 13.00

oven baked hake loin (gf)

spring onion potatoes, confit tomatoes, samphire & vierge dressing | 16.00

goats' cheese & sun blushed tomato tortellini (v)

herb tomato fondue, goats cheese crisps & basil pesto | 13.00

baked teriyaki salmon

pak choy, carrot, pepper, lemon crème fraiche, pickled cucumber & sweet chilli peanuts | 16.00

parma ham wrapped pork fillet

red pesto, sundried tomato, petit pois a'la francaise & smoked paprika fondant potato | 17.00

pave beef rump

slow braised beef croquette, caramelised onion puree, stock pot carrots, kale & rich jus | 18.00

sweet potato & chickpea curry (vegan)

sesame seed crisp bread, onion bhaji & basmati rice | 13.00

the fleece burger

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

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 – 16.00

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 – 25.00 | 8oz – 30.00

ribeye 8oz – 22.00 |

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

blue cheese | peppercorn | jus | garlic butter

SIDES

seasonal greens | 3.50

onion rings | 3.00

mixed salad | 3.50

petit pois a'la francaise | 3.50

hand cut maris piper chips | 3.00

stock pot carrots | 3.50

garlic & herb new potatoes | 3.50

braised red cabbage | 3.00

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.

DESSERTS

blood orange panna cotta (v)

white chocolate snow, ginger biscuit, hazelnut crumb & candied orange | 7.00

blackberry bakewell (v)

apple cheesecake, apple crackling & compressed apple | 7.00

chocolate torte (v)

chantilly cream, caramel sauce & griottine cherries | 7.50

trio of lemon

lemon meringue pie, lemon posset & lemon set cream with raspberry & white chocolate | 7.50

sticky toffee pudding (v)

caramel sauce, salted caramel ice cream | 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 | 8.50

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** | 2.60yorkshire tea
T2 earl greyT2 lemongrass & ginger
T2 peppermintT2 camomile
T2 english breakfastT2 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



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.