

LUNCHTIME SANDWICH MENU

SERVED MONDAY TO SATURDAY
12-5PM

GOURMET SANDWICHES

the fleece club

chicken, bacon, egg mayonnaise, tomato & lettuce in arctic bread | 9.00

hot beef rump sandwich

caramelised onion chutney & gravy served in focaccia | 8.50

smoked salmon wrap

cream cheese & cucumber | 8.00

east coast haddock goujon

baby gem & tartar sauce served in brioche | 8.00

fountains gold & yorkshire ale rarebit (v)

caramelised onion chutney & sun blushed tomato in focaccia | 7.50

halloumi toastie

rose harissa & honey served in ciabatta | 7.50

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 £10

2 COURSES £13

3 COURSES £16

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 5-9PM
FRIDAY & SATURDAY 5-9.30PM

APPETISERS

olives (v) | 2.50

bread & olive board (v) | 3.50

balsamic vinegar, oil & flavoured butter

antipasti sharing platter | 14.00

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

TO START

chicken liver parfait

pink peppercorn butter, toasts, pickles & herb salad | 7.00

the fleece prawn cocktail

king prawns, greenland prawns, crayfish, tomato gel, avocado, pineapple & chilli chutney | 7.50

pan seared king scallops

chorizo, endive & toasted almond salad, honey paprika dressing | 10.00

fettle & sun blushed tomato arancini (v)

pickled carrot & watercress | 7.00

onion bhaji scotch egg (v)

mango chutney dressing & raita | 7.50

chicken croquettes

gem lettuce, caesar dressing, parmesan shavings, anchovy & bacon crumb | 8.00

soup of the moment

warm crusty bread & sea salt butter | 5.00

goats' cheese on toast (v)

roasted madeira figs, crispy walnuts, celery, chicory on toasted focaccia | 7.00

SALADS

the fleece salad (v)

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

add a chicken breast | 3.00

add salmon | 4.00

tuna nicoise

olives, new potatoes, fine beans, anchovies, soft boiled egg & house dressing, served pink | 13.00

fried chicken caesar salad

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

MAIN COURSE

east coast haddock

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

pan seared duck breast

confit duck leg & chorizo roll, carrot puree & pickled carrot | 18.00

yorkshire lamb duo

pan roasted loin, crispy belly fritter, pomme anna potatoes, pea textures & red wine jus | 22.00

chefs pie of the moment

creamed mashed potatoes, summer greens & rich gravy | 13.00

seaweed battered monkfish

grilled langoustine, crushed garlic new potatoes & brown crab mayonnaise | 17.00

spinach & yorkshire fettle parcel (v)

new potatoes, grilled artichokes, pesto & dressed rocket | 13.00

satay hake fillet

ramen noodle gnocchi, asian broth, summer vegetables & crispy kale | 16.00

pan seared 6oz beef fillet

chicken liver parfait, parmentier potatoes, spinach & a rich wild mushroom red wine sauce | 23.00

seasonal risotto (v) (vegan available)

seasonal garnish, *please ask for today's flavour* | 13.00

add a chicken breast | 3.00

add a salmon fillet | 4.00

FROM THE GRILL

the fleece beef burger

streaky bacon, fountains gold cheese, slaw, henderson's mayonnaise, in brioche & skinny fries | 12.50

the fleece chicken burger

streaky bacon, fountains gold cheese, slaw, sriracha mayonnaise, in brioche & skinny fries | 12.50

10oz pork chop

yorkshire reared & packed with flavour, served slightly pink with pineapple & chilli chutney | 15.00

8oz sirloin

big beef flavour perfect with one of our sauces, with hand cut maris piper chips & watercress | 19.00

6oz fillet steak

the most lean & tender cut of all with hand cut maris piper chips & watercress | 23.00

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 8oz – 30.00

ribeye 8oz – 23.00

all salt aged steaks are served with hand cut maris piper chips, roasted tomato & grilled mushroom sauces | 2.95 **bernaise** | **peppercorn** | **jus** | **garlic butter**

SIDES

summer greens | 3.50

onion rings | 3.00

mixed salad | 3.50

macaroni cheese | 3.50

hand cut maris piper chips | 3.00

french beans & bacon crumb | 3.50

garlic & herb new potatoes | 3.50

truffle, balsamic & parmesan fries | 3.50

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

popcorn panna cotta

boozy banana textures, honeycomb, toasted almonds, tonka bean & hazelnut ice cream | 7.00

assiette of chocolate (v)

salted caramel fondant, macaroon, chocolate gel, chocolate mint & dark chocolate ice cream | 8.00

lemon tart baked alaska (v)

lemon jam, lemon sorbet & popping candy | 7.50

sticky toffee pudding (v)

caramel sauce, honeycomb, date puree, vanilla ice cream | 7.50

strawberries & cream

strawberry mousse, strawberry ice cream, strawberry textures, meringue shards & mint | 7.00

summer fizz

lemon sorbet topped with prosecco | 6.50

raspberry sorbet topped with pink prosecco | 7.00

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, with an espresso shot to pour over | 5.00

add amaretto | 3.20

SUMMER DRINKS

summer time vibes | 6.95*

st germain liqueur, strawberry liqueur, vanilla syrup, strawberry puree, apple juice & lime

palm beach | 6.95*

koko kanu, blue curacao, coconut syrup, pineapple juice, milk & cream topped with coconut ice cream

from cuba with love | 6.95*

bacardi, passoa, passion fruit puree, orange juice, sugar & lime with caramelised passion fruit

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

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

espresso martini

vodka, kahlua, sugar & fresh espresso | 6.95

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

dalwhinnie 15 year old whisky, speyside 43%

clean & fresh fruits on the nose with bright fruity flavours & a spiced finish | 4.40

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 fine de cognac 40%

a floral balanced cognac with hints of almonds spice & honey | 5.20

SUNDAY LUNCH MENU

SERVED ALL DAY 12 – 8PM

1 COURSE 11.95 2 COURSES 15.95 3 COURSES 19.95

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