



LITE BITE LUNCH

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 & coca cola) or any hot drink
upgrades are available to other drinks, please ask your server

SERVED MONDAY TO FRIDAY
12 - 5PM

TO START

soup of the moment warm bread & sea salt butter
chicken liver parfait pink peppercorn butter, toasts, pickles & herb salad
the fleece prawn cocktail prawns, crayfish, baby gem iceberg & croutes
fettle & sun blushed tomato arancini pickled carrot & watercress (v)

MAIN COURSE

5oz arrachera flat iron steak skinny fries & dressed leaf
fish & chips tartar sauce, lemon & mushy peas
pan roasted calves' liver mashed potatoes, mushroom & bacon sauce
seasonal risotto seasonal garnish (v) *please ask for today's flavour*
sausages of the week mashed potatoes & gravy
fleece beef or fried chicken burger fries & dressed leaf
add cheese 0.50 | add bacon 1.00
salmon fillet sautéed new potatoes, green beans & hollandaise
crispy chicken caesar salad crisp baby gem lettuce, sourdough croutes, shaved parmesan & caesar dressing (2.00 supplement)

DESSERT

lemon tart lemon sorbet & fruit compote
pistachio & honey crème brulee berry compote & short bread
sticky toffee pudding vanilla ice cream
cheeseboard celery, chutney & crackers

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. Prices may be subject to government tax.



SANDWICHES

hot beef rump sandwich caramelised onion chutney & gravy served in focaccia | 8.50

smoked salmon wrap cream cheese & cucumber | 8.00

the fleece club chicken, bacon, egg mayonnaise, tomato & lettuce on arctic bread | 8.95

east coast haddock goujon baby gem & tartar sauce served in brioche | 8.00

fountains gold & yorkshire ale rarebit caramelised onion chutney & sun blushed tomato | 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*

FROM THE GRILL

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 steaks

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

8oz – 30.00

ribeye 8oz – 23.00

all salt aged steaks are served with hand cut maris piper chips, roasted tomato, grilled mushroom & dressed leaf

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