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# THE EARLY BIRD

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**3 COURSES £21.95**

**INCLUDING A DRINK**

pint of house lager or ale, 125ml glass of house wine or any soft drink (excl. cocktails & classic coke)

**SERVED TUESDAY TO FRIDAY 5 - 6:30PM**

## TO START

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**soup of the moment** ciabatta, sea salted butter (v)

**brawn, hock & pistachio pressing** soft-boiled egg, apricot & sage chutney, warmed bread, pickles & salad

**spiced courgette fritter** red pepper coulis, watercress & fennel salad, cashew & herb dressing (vegan)

**the fleece seafood cocktail** honey roast salmon, crispy squid, prawns & crayfish, marie rose sauce, bloody mary tomato gel & basil dressing (2.00 supplement)

## MAIN COURSE

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**confit yorkshire duck leg** anna potato, carrot & parsnips textures, red wine gravy

**pan seared monkfish** tomato arancini, buttered greens, saffron & tomato cream

**the fleece bubble & squeak burger** beetroot ketchup, onion chutney, tomato, lettuce on ciabatta & vegetable crisps (vegan)

**6oz rump** hand-cut chips, confit tomato & portobello mushroom (4.00 supplement)

## DESSERT

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**ginger parkin** caramelised ginger ice cream

**crème brûlée of the day** ask your server for details

**sticky toffee pudding** caramel sauce, honeycomb, date puree, vanilla ice cream

**cheeseboard** house chutney, celery, grapes & selection of crackers (2.00 supplement)

## ADDITIONAL SIDES

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**chimichurri melting butter** | 3.50

**peppercorn sauce** | 3.50

**roasted garlic & herb melting butter** | 3.50

**truffle, balsamic & parmesan fries** | 3.50

**onion rings** | 3.00

**purple sprouting broccoli & hollandaise** | 3.50

**roasted garlic butter new potatoes** | 3.50

**bearnaise sauce** | 3.50

**red wine jus** | 3.50

**seasonal greens** | 3.50

**hand cut maris piper chips** | 3.00

**mixed salad** | 3.50

**roasted garlic field mushroom** | 3.50

**truffled wild mushroom mac 'n' cheese** | 3.50