



Menu

THE
GOLDEN FLEECE
BIRKENSHAW

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. Items subject to availability.



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LITE BITE LUNCH

MONDAY TO FRIDAY 12PM – 5PM

1 COURSE £12 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.

NYE 2019

BOOK YOUR TICKETS NOW

Live music throughout the night
6 course tasting menu & glass of champagne only £75pp

Bar tickets available which includes buffet & a drink only £15pp

FESTIVE 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 , Italy 11%, 125ml | 4.50
rose prosecco, il caggio, Italy 11%, 125ml | 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

puerto de indias | 37.5%
with strawberries

pinkster raspberry | 37.5%
with raspberries

single gins are also 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

rumplum daiquiri | 7.50*

plum bacardi blanco, kings ginger, lime & apple

pear & blackberry margarita | 7.50*

pear el jimador blanco, crème de mure, lime & blackberry sugar rim

its not terrys, its ours | 7.50*

grand marnier, baileys, chocolate bitters, orange chocolate snow

apple & saffron mojito | 7.95

green apple & saffron bacardi blanco, crème de manzana, mint, brown sugar & lime

ESPRESSO MARTINIS

original espresso martini | 6.95*

vodka, kahlúa & espresso

hazelnut espresso martini | 7.50

frangelico, vodka & espresso

salted caramel espresso martini | 7.50

vodka, kahlúa, salted caramel & espresso

mint chocolate espresso martini | 7.50

baileys, mint liqueur, chocolate bitters & espresso

our bar is fully stocked to accommodate most classic cocktails, please ask our staff for any off-menu drinks.

2 FOR £12 COCKTAILS

MONDAY - THURSDAY 6 – 8PM

ONLY APPLIES TO DRINKS MARKED *

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LUNCHTIME SANDWICH MENU

SERVED MONDAY TO SATURDAY
12-5PM

GOURMET SANDWICHES

lamb kofta

smoked feta, cucumber & mint raita, tomato & red onion salsa in arctic bread | 9.00

honey roast salmon on rye

beetroot, roquette & dill crème fraiche | 7.50

the fleece cheese steak

flat iron steak, chorizo, onion chutney, flat cap mushroom, fountains gold cheddar & truffle mayonnaise on ciabatta | 13.00

east coast haddock goujon

baby gem & tartar sauce served on ciabatta | 8.00

chickpea falafel wrap (vegan)

edamame bean, pomegranate, cashew & herb dressed salad in a tortilla | 7.50

popcorn halloumi wrap (v)

rose harissa & honey, sun blush tomato & peppers served in a tortilla | 7.50

all sandwiches are served with mixed salad & skinny fries – **upgrade to hand cut chips for only £1**
gluten free bread is available, please ask

LITE BITE LUNCH MENU

1 COURSE £12
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)

SERVED MONDAY TO FRIDAY
12-5PM

VEGAN MENU

SERVED MONDAY TO THURSDAY 12-9PM
FRIDAY 12-9.30PM & SATURDAY 12-9.30PM

TO START

spiced courgette fritter

red pepper coulis, watercress & fennel salad, cashew & herb dressing | 7.00

soup of the moment

warm crusty bread & olive oil | 5.00

fennel & orange salad

roquette, hedgerow fruit, agave honey & balsamic dressing | 6.50

MAINS

the fleece bubble & squeak burger

beetroot ketchup, onion chutney, tomato, lettuce on ciabatta & vegetable crisps | 11.00

falafel

butternut squash, fennel, roquito pepper & watercress salad, moroccan spiced tomato sauce | 12.00

seasonal risotto

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

DESSERTS

vegan soya milk rice pudding

cooked to order - *please advise your server when placing your starter as takes 30 mins to cook* | 7.00

carrot passion cake

carrot cake, white chocolate snow, passion fruit & mango sorbet | 7.00

selection of vegan sorbets and ice creams | 1.50 per scoop

ask server for today's flavours

THE GREAT YORKSHIRE PUB MENU

SERVED MONDAY TO THURSDAY 12-3PM, 5-9PM
FRIDAY 12-3PM, 5-9.30PM & SATURDAY 12-9.30PM

APPETISERS

bread & olive board (v)

balsamic glaze, oil & sea salted butter | 3.50

houmous & flatbreads

garlic & lemon houmous, honey harrisa, warmed flatbread | 5.00

TO START

ham & pistachio pressing

soft-boiled egg, apricot & sage chutney, warmed bread, pickles & salad | 7.00

the fleece seafood cocktail

honey roast salmon, poached king prawn, prawns & crayfish, marie rose sauce, bloody mary tomato gel, basil dressing | 8.00

pan seared king scallops (available pescatarian)

homemade black pudding, butternut squash puree, shellfish & citrus cream sauce | 10.00

spiced courgette fritter (ve)

red pepper coulis, watercress & fennel salad, cashew & herb dressing | 7.00

chicken satay scotch egg

lemon yoghurt, watercress & peshwari crumb | 7.50

meat & cheese sharing platter

selection of cured and roast meats, cheese, pickles, crusty bread & olives | 14.00

smoked peppered duck

heritage beetroot, orange, rye bread crouton & hedgerow fruit | 8.00

soup of the moment

warm crusty bread & sea salt butter | 5.00

MAIN COURSE

butter roast halibut

sweet potato dumplings, celeriac, tomato & chive butter sauce, horseradish crisps | 18.50

east coast haddock (gf on request, subject to availability)

beer battered, hand cut maris piper chips, mushy peas, tartare sauce | 13.00

guinea fowl kiev

roasted garlic butter, dauphinoise potato, black garlic puree, truffle snow, red wine sauce | 16.00

asian style pork

pork cutlet on the bone, korean glazed belly pork, singapore style rice balls & butternut squash puree | 17.50

chef's pie of the moment

garnished with seasonal vegetables & sauce | 13.00

yorkshire beef trio

pan seared fillet steak, braised cheek, brisket cottage pie | 27.00

pan seared duck breast

potato fondant, braised red cabbage, baby root vegetables & sweet fig sauce | 19.00

seasonal risotto (v, vegan available)

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

add a chicken breast | 4.00

add a salmon fillet | 4.00

add scallops | 6.00

SALADS

the fleece salad (vegan)

sun dried tomato, red onion, peppers, beetroot, apple, walnuts, mixed leaves, balsamic & agave honey dressing | 9.00

warm roasted root vegetable salad (vegan)

kale, pearl barley, linseed, agave honey & balsamic dressing | 12.00

why not add to our salads

add a chicken breast | 4.00

add a salmon fillet | 4.00

add scallops | 6.00

FROM THE GRILL

the fleece beef burger

streaky bacon, fountains gold, slaw, henderson's mayonnaise, on a ciabatta & skinny fries | 12.50

the fleece chicken burger

streaky bacon, fountains gold, slaw, sriracha mayonnaise, on a ciabatta & skinny fries | 12.50

the fleece bubble & squeak burger (vegan)

beetroot ketchup, onion chutney, tomato, lettuce on ciabatta & vegetable crisps | 11.00

the fleece mixed grill

flat iron steak, sausage, lamb kofta, satay chicken, homemade black pudding, field mushroom, confit cherry tomatoes & hand cut chips | 21.00

the signature range

from our supplier, R & J Butchers, near Ripon. Includes the beef reared on their own pastures as well as high end meats supplied by carefully selected members of their cooperative. R & J themselves specialise in two continental breeds, Limousin and Charolais, and keep our own herds at Waterford Farm.

8oz ribeye

big beef flavour perfect best served medium with one of our sauces | 25.00

6oz picanha rump

also known as rump cap or sirloin cap, offering beautiful depth of flavour | 16.00

salt aged

probably the best steak that you can buy in Yorkshire, hung for 60 days in one of a handful of Himalayan salt chambers in the uk, this is something special, cooked best medium rare

fillet **6oz** | 27.00

sirloin **8oz** | 25.00

all steaks are served with hand cut maris piper chips, confit cherry tomatoes, grilled mushroom & watercress salad

SAUCES & FLAVOURED BUTTERS

chimichurri melting butter | 3.50

peppercorn sauce | 3.50

roasted garlic & herb melting butter | 3.50

bearnaise sauce | 3.50

red wine jus | 3.50

SIDES

pigs in blankets (gf) | 3.50

truffle, balsamic & parmesan fries | 3.50

onion rings | 3.00

seasonal greens (gf) | 3.50

roasted garlic butter new potatoes | 3.50

purple sprouting broccoli & hollandaise (gf) | 3.50

hand cut maris piper chips | 3.00

roasted garlic field mushroom (gf) | 3.50

truffled wild mushroom mac 'n' cheese | 3.50

mixed salad (gf) | 3.50

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DESSERTS

souffle

ginger parkin & plum souffle, honeycomb, butterscotch sauce & caramelised ginger ice cream | 7.50

assiette of chocolate

a selection of flavours from chocolate box treats, caramel, nougat & peanut layer cake, malted parfait, honeycomb & chocolate shard | 8.50

sticky toffee pudding (v, gf available)

sticky toffee sauce, caramel popcorn, vanilla ice cream | 7.50

carrot passion cake (vegan available)

carrot cake, cream cheese frosting, passion fruit & mango sorbet | 7.00

cheesecake (gf available)

american style baked banana cheesecake, toasted almonds, chantilly crème & griottine cherries | 7.00

cheeseboard

house chutney, celery, apple, grape, quince & a selection of crackers | 8.50
add fruit cake | 1.00

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 | 3.30

WINTER DRINKS

rumplum daiquiri | 7.50

plum infused bacardi blanco, lime, apple

pear & blackberry margarita | 7.50

pear infused el jimador blanco, crème de mure, lime & blackberry sugar rim

its not terrys, its ours | 7.50

cointreau, baileys, chocolate bitters, orange chocolate snow

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

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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

ESPRESSO MARTINIS

original espresso martini | 6.95*

vodka, kahlúa & espresso

hazelnut espresso martini | 7.50

frangelico, vodka & espresso

salted caramel espresso martini | 7.50

vodka, kahlúa, salted caramel & espresso

mint chocolate espresso martini | 7.50

baileys, mint liqueur, chocolate bitters & espresso

SUNDAY LUNCH MENU

SERVED ALL DAY 12 – 8PM

1 COURSE 11.95 2 COURSES 15.95 3 COURSES 19.95

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