
SOFT DRINKS

frobisher still | 250ml | 2.90

cranberry
apple
pineapple
orange

appletiser | 275ml | 2.50

frobisher fusions | 275ml | 2.90

apple & mango
orange & passion
apple & raspberry

fever tree | 200ml | 2.10

spiced orange ginger ale
ginger ale
ginger beer
lemon tonic
elderflower tonic
aromatic tonic
mediterranean tonic
light tonic water
tonic water

harrogate spring | 330ml | 1.60

still water
sparkling water

coca cola, diet coke, lemonade & soda
available at the bar on draught



Bar Menu



THE
GOLDEN FLEECE
BIRKENSHAW



BOTTLES

BEER

budweiser | 330ml | 4.8% | 3.85

blue moon | 330ml | 5.4% | 4.40

corona | 330ml | 4.6% | 3.90

schiehallion | 330ml | 4.8% | 3.70

tiger | 330ml | 4.8% | 3.80

desperados | 330ml | 5.9% | 4.00

peroni red | 330ml | 4.7% | 3.95

alhambra reserva | 330ml | 6.4% | 4.50

chimay blue cap | 330ml | 9% | 5.50

leffe brune | 330ml | 6.5% | 4.10

heinken 0.0 | 330ml | 0.05% | 3.35

please ask our staff for our current craft can & bottle line up

CIDER

old mout | 500ml | 4% | 4.50

summer berries

kiwi & lime

pomegranate & strawberry

pineapple & raspberry

DRAUGHT & HANDPULL

BEER

becks vier | 4% | 1.90 | 3.75

estrella | 4.6% | 2.10 | 4.10

john smiths extra smooth | 3.8% | 1.75 | 3.30

peroni | 5.1% | 2.40 | 4.65

CIDER

aspall suffolk cyder | 5.5% | 2.10 | 4.00

ALE

5 rotating guest ales | please ask at the bar

CRAFT

2 rotating craft beers | please ask at the bar

CASK & CRAFT TASTER BOARD

3 1/3 PINTS FOR £4

BAR MENU

SERVED IN THE BAR MON TO SUN 12-9PM

TAPAS

mini fish & chips tartare sauce | 3.50

chicken satay peanuts & sweet chilli sauce | 4.00

bread board olives, butter & balsamic reduction (v) | 3.50

dirty fries cheddar cheese, roquito peppers, spring onion, chilli & siracha mayo (v) | 3.50

posh fries parmesan, balsamic glaze & truffle oil (v) | 3.50

prawns & chorizo roasted garlic | 4.00

popcorn halloumi honey harissa (v) | 3.50

lamb fritters belly, cucumber & mint raita | 4.00

falafel spiced chickpea, coriander & cashew mayo (v) | 3.50

CHOOSE 5 TAPAS FOR 15.00

TO SHARE

meat & cheese sharing platter

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

SOMETHING BIGGER

the fleece beef burger | 12.50

smoked streaky bacon, fountains gold cheese, henderson's mayonnaise served on sesame milk roll

the fleece chicken burger | 12.50

smoked streaky bacon, fountains gold cheese, siracha mayonnaise served on sesame milk roll

our burgers are served with fries & house slaw

SNACKS

real hand cooked crisps | 1.00

mr filberts snacks | from 1.50

COCKTAILS

pink ‘n’ fleecy | 7.50*
greenalls gin, cointreau, cranberry juice & raspberry poured over fleecy candyfloss

‘peachstar’ martini | 7.50*
absolut vanilla vodka, passoa, peach puree, vanilla syrup, pineapple juice & a shot of prosecco

its not terrys, its ours | 7.50*
grand marnier, baileys, chocolate bitters, orange chocolate snow

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 & rhubarb pastille

smoke ‘n’ dormy | 6.95*
cut smoked 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

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, kahlua & espresso

hazelnut espresso martini | 7.50
Frangelico, vodka & espresso

salted caramel espresso martini | 7.50
vodka, kahlua, 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
ANY DRINK MARKED WITH A *
6 - 8PM

LIQUEURS

baileys | 17% | 3.30

cacao | 25% | 2.00

chambord | 17% | 3.30

cointreau | 40% | 3.30

disaronno originale | 28% | 3.30

drambuie | 40% | 3.10

grand marnier | 40% | 3.30

jagermeister | 35% | 3.30

kahlua | 40% | 3.10

limoncello | 27% | 3.10

sambucca black | 38% | 3.30

sambucca white | 38% | 3.20

southern comfort | 35% | 3.30

tia maria | 20% | 3.10

SPECIALITY COFFEES & TEAS

espresso	1.50/1.80	macchiato	1.90
americano	2.50	flat white	2.65
cappuccino	2.65	latte	2.65

ADD A SHOT OF SYRUP | .50

yorkshire tea | 1.95

T2 teas | 2.60

earl grey	english breakfast
peppermint	camomile
lemongrass & ginger	china jasmine

BLEND

johnny walker red | 40% | 3.10*

chivas regal 12 | 40% | 3.80

jameson | 40% | 3.20

monkey shoulder | 40% | 3.70

nikka, coffey grain | 45% | 5.50

SINGLE MALT

auchentoshan 12 year old, lowlands | 40% | 4.20

balvenie 14 year old caribbean cask, speyside | 43% | 4.70

dalwhinnie 15 year old, speyside | 43% | 4.40

glenfiddich 12 year old, speyside | 40% | 3.80

glenfiddich 15 year old, speyside | 40% | 4.70

glenfiddich 18 year old, speyside | 40% | 5.50

glenfiddich 21 year old, speyside | 40% | 16.00

lagavulin 16 year old, islay | 43% | 5.20

oban 14 year old, highland | 43% | 4.30

hakushu, single malt | 43% | 5.20

BOURBON

jack daniels | 40% | 3.60*

woodfords reserve | 45.3% | 3.80

maker's mark | 45% | 3.50

COGNAC

courvoisier vs | 40% | 3.40

hennessey vs | 40% | 3.70

GIN & FEVER TREE

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

masons | 42%
with orange slice & 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 slices

portobello road | 42%
with pink grapefruit

puerto de indias | 37.5%
with strawberries

pinkster raspberry | 37.5%
with raspberries

single gins are also available see our full gin list on pg 6

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

ITEMS MARKED WITH *
DOUBLE FOR £1.90 EXTRA

GIN

- bloom | 40% | 4.15
- bombay sapphire | 40% | 3.70
- brockmans | 40% | 3.95
- death’s door | 47% | 4.10
- fifty pounds | 43.5% | 4.15
- forest | 42% | 4.90
- fresha strawberry | 38% | 3.95
- ginger ninja gingery | 42% | 3.90
- greenalls | 37.5% | 3.00*
- hendrick’s | 41.4% | 3.95
- jacqson | 42% | 3.90
- masons | 42% | 3.90
- monkey 47 | 47% | 4.90
- pinkster raspberry | 37.5% | 3.90
- portobello road no.171 | 42% | 3.90
- sipsmith sloe | 29% | 3.90
- slingsby | 42% | 3.70
- slingsby rhubarb | 42% | 4.00
- tanqueray 10 | 47.3% | 4.25
- tanqueray sevilla | 41.3% | 3.75
- whittaker’s | 42% | 4.10

VODKA

- finlandia | 40% | 3.20*
- absolut flavoured | 40% | 3.20
- chase | 40% | 3.90
- grey goose | 40% | 4.20
- zubrowka bison grass | 40% | 3.40
- ciroc | 40% | 3.90

AFTER DINNER

DESSERT WINES

pedregoso late harvest, Sauvignon Blanc		
chile 12%		
with a complex nose of perfumed	125ml	5.95
honeysuckle & candied apricot.	Bottle	16.95

SHERRY

regency cream sherry 17%	50ml	2.60
	100ml	5.20
regency fino sherry 15%	50ml	2.40
	100ml	4.60

PORT

cockburn’s, lbv 20%	50ml	4.10
	100ml	7.95
cockburn’s, ruby 20%	50ml	3.10
	100ml	6.00

LIQUEUR COFFEES

- irish coffee
sexton single malt 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

SPARKLING WINES

PROSECCO

prosecco, il caggio 20.95

italy | 11% 125ml 4.50
subtle wild apples & pears exude from the palette with small, lively bubbles & a refreshing lift to finish.

rose prosecco, il caggio 23.95

italy | 11% 125ml 5.00
flavours of raspberry, strawberry & floral notes. dry, soft & well-balanced

prosecco, mabis millesimato doc 24.95

italy | 11.5%
prosecco at its best offering flavours of apple, honeysuckle & pear, prosecco at its best.

CHAMPAGNE

gh mumm , cordon rouge 45.00

france | 12%
on the palate the dancing bubbles lead to complex citrus, stone fruit & brioche flavours that linger lovingly on the finish.

taittinger brut 49.00

france | 12%
distinguished by a delicate nose marked by subtle brioche notes, it has a palate of considerable depth & balance with hints of honey & fresh fruit with a long, fresh finish.

pol roger nv 54.00

france | 12.5%
white flower, green apple and brioche aromas stone fruit flavours on the palate with hints of nuttiness & honey.

laurent-perrier rose 72.00

france | 12%
always consistent, elegant & fresh, like a summer berry pudding in a glass - red currants, rhubarb, raspberries & strawberries abound with creamy & biscuity notes.

RUM

bacardi | 37.5% | 3.20**

bacardi carta negra | 40% | 3.40

bacardi carta oro | 40% | 3.20

blackwell jamaican | 40% | 3.20

cut overproof | 75.5% | 4.20

cut smoke | 40% | 3.80

diplomatico anejo | 40% | 3.40

diplomatico reserva | 40% | 4.30

koko kanu | 37.5% | 3.30

the kraken black spiced | 40% | 3.90

wray & nephew | 63% | 3.60

SPIRITS

aperol | 11% | 3.10

campari | 25% | 3.40

martini bianco | 15% | 2.80

martini extra dry | 15% | 2.80

martini rosso | 15% | 2.80

pimms | 25% | 3.35

TEQUILLA

el jimador blanco | 38% | 3.40

cazcabel blanco | 40% | 4.00

cazcabel honey | 40% | 3.80

cazcabel coffee | 34% | 3.80

ITEMS MARKED WITH **
DOUBLE FOR £1.50 EXTRA

WHITE WINE

MODERN, JUICY & WELL ROUNDED

chardonnay, the landings **17.95**

australia I 12.5% 125ml 3.55
straight forward & easy drinking with lively 175ml 4.70
citrus fruit characteristics & crisp fresh acidity 250ml 6.50

vina arroba blanco **13.95**

spain I 11% 125ml 3.25
fresh & crisp with lots of juicy lime fruit & 175ml 3.95
hints of green apple. 250ml 4.95

riesling, rag & bone **25.95**

australia I 12.5%
refreshing zesty lime hit with crisp minerality
& a lingering slate finish.

MOUTH-WATERING, AROMATIC & ZESTY

sauvignon blanc, pinquillo **18.95**

chile I 13% 125ml 3.80
expressive aromas of ripe green apple & 175ml 4.95
pineapple, pleasant fruity finish. 250ml 6.80

sauvignon blanc, moko black **23.95**

new zealand I 12.5% 125ml 4.45
classically aromatic, with texture & breadth, 175ml 5.95
a stylish & refreshing wine. 250ml 8.30

sancerre, domaine michel girard **29.95**

france I 13%
pungent fresh grassy aromas mingle with riper
citrus-style fruits, rounder & fuller in the mouth

DELICATE, CLEAN & SOPHISTICATED

pinot grigio, il badalisc **19.95**

italy I 12% 125ml 3.80
ripe green apple, honey & peach with 175ml 5.00
fresh acidity. 250ml 6.85

viognier, domaine vedilhan **23.95**

france I 13%
ultra clean, appealing textbook viognier aromas
of ripe pears & peaches.

chablis premier cru, domaine de la motte **34.95**

france I 13%
straw colour with citrus fruit, light tropical fruit & honey.

RED WINE

FRUITY, SOFT & QUAFFABLE

merlot, pinquillo **17.95**

chile I 13% 125ml 3.50
red fruits with hints of oak, rounded tannins 175ml 4.70
a delicious anytime red. 250ml 6.50

vina arroba tinto **13.95**

spain I 12% 125ml 3.25
soft easy drinking red full of ripe fruit 175ml 3.95
flavours. 250ml 4.95

SMOOTH, BRIGHT & FRESH

shiraz cabernet, the landings **18.95**

australia I 14% 125ml 3.80
deep colour & blackcurrant flavours with 175ml 4.95
ripe red fruits & a smooth finish 250ml 6.80

montepulciano, frentano **20.95**

italy I 13%
sour red cherry, dried fruit, leather & earthy
Notes with a lightly tannic finish.

RICH, INTENSE & FULL FLAVOURED

rioja, vega del rayo **20.95**

spain I 13.5% 125ml 3.80
sweet oak aromas with dry fruit cake 175ml 5.00
flavours. 250ml 6.85

malbec, finca de alta **24.95**

argentina I 13% 125ml 4.55
smooth and supple with red cherry & 175ml 6.30
blackberry aromas. 250ml 8.60

rioja reserva, baron de ley el mason **29.95**

spain I 13.5%
traditional, mature aroma & a wealth of intense fruit

ROSE WINE

FRUITY, CRISP & BALANCED

pinot grigio rose, san vigiolo **17.95**

italy I 12% 125ml 3.50
deliciously delicate & pale pink in colour, 175ml 4.70
crisp & refreshing flavours of soft red fruits. 250ml 6.50

white zinfandel, discovery beach **17.95**

usa I 11% 125ml 3.50
balanced floral character, sweet with crisp 175ml 4.70
acidity, watermelon, strawberry & cherry. 250ml 6.50

pinot noir, croix d'or **22.95**

france I 13%
soft and fragrant with summer pudding aromas