

THE GOLDEN FLEECE, WHITEHALL ROAD EAST, BIRKENSHAW, BD11 2EQ

1 COURSE £14.95 2 COURSE £18.95 3 COURSE £22.95

Aperitifs & Cocktails

il caggio prosecco | £4.50

il caggio rose prosecco | £5.00

mums moscato | £6.95 cherry liqueur, cranberry & pink moscato

amaretto sour | £6.95 ameretto, lime, lemon & egg white

harrogate fizz | £7.50 elderflower, prosecco, slingsby gin & cucumber

Offarters.

leek & potato soup

warm bread, sea salted butter (v) (ve/gf available)

fleece prawn cocktail

herb marinated king prawns, marie rose sauce, bloody mary gel, iceberg, mango relish (sup +£1)

smoked haddock fishcake

pea veloute

yorkshire blue cheese salad

pear, hazelnut, chicory & watercress salad (v)(gf)

ham hock & new potato hash cake

poached hens egg, dressed lambs lettuce. (gf)

INCLUDES A GIFT FOR ALL MUMS



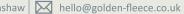
SUNDAY 22_{ND} MARCH 12 - 8PM

ADVANCE BOOKINGS RECOMMENDED











choice of roast from below, all served with yorkshire pudding, roast potatoes, seasonal greens, honey roast carrot & parsnip & gravy

sirloin

12hr braised lamb shoulder (+ £3 supplement)
chicken supreme
beetroot & pearl barley wellington (ve)



oven baked fillet of salmon

herb new potatoes, spinach, king prawns & mussels in a shellfish sauce (gf)

confit pork belly

sautéed new potatoes, caramelised apples & purple sprouting broccoli (gf)

venison loin

crispy potato terrine, beetroot pure, crispy kale (sup +£3)

whole plaice

capers, lemon & parsley, skinny fries, watercress

new potato, broccoli & yorkshire fettle filo tart

watercress & heritage tomato salad (v)

ribeye 10oz (sup +£13) fillet 8oz (sup +£14) pichana rump 8oz (sup +£2)

all steaks will be served with triple cooked chips, confit tomato, herb roasted mushroom & dressed watercress salad

additional sides & sauces

cauliflower cheese | garlic & herb new potatoes | seasonal greens | all £3.50 pigs in blankets | £4

peppercorn sauce I garlic & herb butter I harrogate blue cheese sauce I red wine jus I all £3.50



sticky toffee pudding

brandy snap, vanilla ice cream (v) (available gf)

yorkshire rhubarb roly poly

ginger custard (v)

mango & kiwi cheesecake

raspberry sorbet (v)

deconstructed iced lemon parfait

shortbread, lemon curd & meringue (v)

dark chocolate delice chocolate brownie

hot chocolate sauce, chocolate ice cream (v)

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.

Coffees

espresso | £1.50/1.80 macchiato | £1.90 flat white | £2.65 americano | £2.50 latte / cappuccino | £2.65 After Dinner Drinks

irish coffee | £5.95 liqueur coffee | £5.50 espresso martini | £6.50 dessert wine | 125ml | 12% | £5.95 cockburns port lbv | 50ml | 20% | £4.10