

# THE GOLDEN FLEECE MENU

SERVED 12-9PM, MON-THURS & 12-9:30PM, FRI-SAT

## STARTERS

### Sweet potato & Carrot Soup | 6.00

Coriander, creme fraiche & sweet potato crisps

#### Oak smoked salmon & Asian salad | 7.50

Pak choi, kohlrabi, broad bean & citrus dressing

### Goats cheese croquettes | 6.00

Sweet potato puree, pomegranates, pickled beets & balsamic honey dressing

#### Pan fried scallops | 8.50

Yuzu mayonnaise & apple match sticks

#### Crispy belly pork bites | 7.50

Apple butter & tenderstem broccoli with ponzu

#### The Fleece scotch egg | 7.50

Pickled baby onions & bacon mayonnaise

# MAINS

## East coast battered haddock | 13.95

Yorkshire beer battered 10oz haddock, beef fat triple cooked chips, tartar sauce & mushy peas

# The fleece steak burger | 13.00

Our recipe, 8oz beef patty, streaky bacon, heritage tomato, Yorkshire cheddar, bloody mary ketchup in locally sourced toasted brioche bread, fries Double up your burger + 5.00Upgrade to beef fat chips + 1.50

#### Coq & hock | 16.00

Chicken supreme, ham hock bon bons, smoked carrot puree, baby leeks, broad beans & Bordelaise sauce

## Blackened salmon en papillate | 16.00

Infused fennel, jersey royal potatoes & avocado salsa

#### Bone marrow, Yorkshire ale & beef shin pie | 15.00

Beer braised beef shin, puff pastry, beef fat chips & side vegetables

## Belly N cheek | 17.00

Confit belly pork, beer braised pig cheeks, pak choi, bbq leeks, pickled mustard seeds, carrot puree & pork jus

### Baked cauli cheese | 12.00

3 cheese sauce, peas, leek, marinated cauliflower, macaroni & smoked paprika crumb *Add chicken & bacon 4.00* 

Roasted pepper cobb salad | 12.00

Red pepper, avocado, baby gem, sweet potato crisps & red wine vinaigrette  $\textit{Add chicken}\ 4.00$ 

Add salmon 6.00

Our supplier has been farming in the Yorkshire Dales for more than 30 years and pride themselves on quality

**10oz Ribeye** from the rib, marbled with an 'eye of fat'  $\mid$  28.00

Served with seasoned fries & a choice of sauce

**7oz Fillet** the most tender of cut, best served medium to rare | 29.00

Served with seasoned fries & a choice of sauce

Additional sauces

Pink peppercorn | 3.50 Blue cheese | 3.50 Diane | 3.50 Garlic butter | 3.50 Bone marrow | 3.50

## SIDES

Seasoned fries | 3.50

Buttered broccoli, ponza & pine nuts  $\mid 4.00$ 

**Beef fat chips** | 3.50

Caesar salad | 3.50 Mixed salad | 3.50

Onion rings | 3.50

Heritage tomato salad |3.50 Garlic wild mushrooms | 4.00

## **DESSERTS**

## Chocolate bomb | 8.50

Bourbon ice cream, chocolate mousse, honeycomb & salted caramel sauce

## Pumpkin spiced sticky toffee | 8.00

Caramel popcorn, baileys whipped cream & toffee apple sauce

## Rhubarb & gin panna cotta | 7.50

Gin jelly, meringue & macerated rhubarb

## Strawberry sundae | 6.50

Vanilla ice cream, strawberries and cream ice cream, strawberry sauce, marshmallows, candy floss, chantilly cream & macerated strawberries

## Cheeseboard | 7.50

Harrogate blue, Yorkshire cheddar, goats cheese, apple & rhubarb chutney, celery

# AFTER DINNER DRINKS

espresso | 1.50/1.80 americano | 2.40 macchiato | 1.90 latte | 2.65 flat white | 2.65 cappuccino | 2.65

Irish coffee Jameson's Irish whisky mixed with coffee, sugar & topped with a baileys cream | 5.95

Liqueur coffee choose your favourite spirit or liqueur to add to a coffee topped with cream | 5.50

Espresso martini Finlandia vodka, Kahlua & fresh espresso | 6.95

