



## THE GOLDEN FLEECE MENU

SERVED MON-THURS 12-9PM | FRI-SAT 12-9.30PM  
v – vegetarian | ve – vegan | gf – gluten free

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### STARTERS

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**Nibble board** 5.00

Selection of warm ciabatta, olives, hummus, balsamic, olive oil & butter

**Roasted tomato soup** 6.95

Cheddar doughnut, balsamic, herb oil & warmed ciabatta (ve, gf avail)

**Soy & ginger glazed mushroom** 6.50

Asparagus & watercress (ve)

**Long stem broccoli** 6.00

Butternut squash, harissa & tomato (ve)

**Chicken liver parfait** 7.50

Thyme butter, sea salt croutes, cornichons & dressed watercress (gf avail)

**King scallops** 11.00

Seared king scallops with cauliflower cheddar puree, crispy smoked bacon & sweet balsamic reduction (gf)

**Soft poached duck egg** 7.50

Yorkshire asparagus, honey harissa dressing & toasted brioche (v, gf avail)

**Korean glazed pork** 8.50

Warm radish & pak choi salad, puffed wild rice, chilli & lime dressing

**Salmon pastrami** 8.50

Apple, beetroot & crème fraiche (gf)

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### FROM THE GRILL

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*All our steaks are serving triple cooked chips , onion rings, watercress salad*

**8oz Picahna** 18.00

A delicious cut from the rump cap

**10oz Ribeye** 29.00

From the rib, marbled with an 'eye of fat'

**16oz Chateaubriand** 60.00

Deliciously soft & tender best served medium rare. Choose 2 sauces from below

*Please allow a 20 minute wait.*

**Sauces**

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

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## A LA CARTE

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**Pan fried duck breast** 21.95

Sweet potato rosti, sesame pak choi, plum sauce & wild mushroom won tons (gf avail)

**Three little pigs** 18.00

Yorkshire pork loin wrapped in bacon, cider braised pork belly, ham hock croquette, salted crackling, summer squash puree, roasted baby carrots & cider brown butter jus (gf)

**The chick & duck** 16.00

Pan roast chicken supreme, crispy poached duck egg, Yorkshire asparagus, black garlic puree, wild mushroom & garlic cream sauce (gf)

**Lamb rump** 20.00

Moussaka spiced pan roasted lamb rump, aubergine puree, long stem broccoli, tomato & harissa sauce (gf)

**Bass & crab** 17.50

Pan roasted fillet of bass, crab fitter, roasted courgette, shellfish & cream sauce

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## MAINS

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**East coast battered haddock** 13.95

Yorkshire beer battered haddock, triple cooked chips, tartar sauce & mushy peas (gf avail)

**The Fleece beef burger** 15.00

2 of our amazing 4oz Yorkshire beef patties, bacon pieces, heritage tomato, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries

*Fancy a Triple? – Extra patty only +3*

*Upgrade to triple cooked chips +1.50*

**Chickpea & red pepper burger** 12.95

Soft ciabatta bun, vegan mayonnaise, chipotle sauce, house garnish, tomato chutney & fries (ve)

*Upgrade to triple cooked chips +1.50*

**The Fleece chicken burger** 13.95

Crispy chicken breast, bacon pieces, heritage tomato, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries

*Upgrade to triple cooked chips +1.50*

**Steak & ale pie** 15.00

Slow braised Yorkshire beef shin, golden puff pastry, bone marrow jus, buttered greens & triple cooked chips or mashed potato

**Wild mushroom risotto** 13.00

Watercress, balsamic glaze & parmesan (gf, ve avail)

**Miso glazed hispi cabbage** 12.00

Tofu, roasted carrots, chilli & lime dressing (ve)

**Seafood linguini** 15.00

Chefs selection of fish & shellfish in a rich herb shellfish sauce (gf available)

**Smoked chicken & grilled peach salad** 14.00

Lightly smoked chicken breast, garlic new potatoes, fresh poached peaches

**House salad** 8.00

Ask a member of the team for todays details

*Add chicken & bacon +5.00*

**Fleece garden salad** 12.00

New potato, beetroot, tomato & apple salad (ve)

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## SIDES

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**Buttered greens** (gf, ve avail) | 4.00

**New potatoes, herb & garlic butter** (gf,v) | 4.00

**Skin on fries** (gf, ve) | 3.50

**Mixed salad** | 3.50

**Yorkshire asparagus & long stem broccoli** (gf, ve) | 5.00

**Creamed mashed potato** (gf, v) | 4.00

**Rosemary salt triple cooked chips** (gf, ve) | 3.50

**Onion rings** chipotle relish (gf, ve) | 4.00

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## DESSERTS

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**Chocolate plate** 8.50

Chocolate brownie, mousse, malted parfait, chocolate crumble, Chantilly cream & caramel sauce (gf avail)

**Peach & raspberry cheesecake** 7.00

White chocolate cheesecake, poached peach, raspberry & torched meringue (gf avail)

**Spiced sticky toffee** 7.50

Caramel sauce, brandy snap & vanilla ice cream (gf avail, v)

**Fleece lemon meringue tart** 7.00

Summer berry compote & raspberry sorbet

**Poached peaches** 6.00

Raspberry textures & white chocolate (ve)

**Sorbets & ice cream** 6.00

Lemon sorbet, raspberry sorbet, vanilla ice cream & fresh fruit (ve)

**Affogato** 6.00

Ice cream topped with amaretti biscuits, with an espresso shot to pour over (v)

*add amaretto only +3.60*

**Cheeseboard** 8.50

A selection of cheese, apple & rhubarb chutney, celery

*Ask a member of the team for more details*

