



Festive Menu

2 COURSES £22.95 - 3 COURSES £28.95

Bread & Nibbles

Home baked mini loaf

Served with whipped butter (v) 3.95

Olives

Our own in house marinated olives (v, ve, gf) 3.95

Houmous board

Trio of houmous, classic, beetroot & sweet chilli, bread sticks & crisp ciabatta (v, gf avail) 5.95

To Start

Prawnography

Probably the best prawn cocktail ever (gf avail) 10.95
supplement + 4

Treacle cured salmon

Salt baked beetroot, crème fraiche (gf) 7.95

Chicken liver pate

Clementine & pistachio, brioche croutes (gf avail) 7.95

French onion soup

Gruyere, croutes & parsley cream (gf avail) 6.95

Fish finger

Lobster, cod, salmon & scampi, crisp panko breadcrumbs, rich tartare sauce, pea crisp 9.95 *supplement +2*

Deep Fried Brie

Red pepper, mango & rocket (v, gf avail) 7.50

Main Course

Roasted turkey

Cumberland pig-in-blanket, rosemary & black pepper roast potatoes, mixed greens, apricot stuffing & gravy (gf avail) 16.95

Maple glazed pork belly

Pulled pork & cider bon bon, burnt apple puree, dauphinoise potato, mixed greens & bordelaise sauce (gf) 17.95

Mushroom wellington

Filled with a spinach, paris brown mushroom, mixed exotic mushrooms, potato terrine & tenderstem broccoli (v) 16.95

Pan roast salmon fillet

Potato rosti, puffed mussels, onion & herb oil & mixed greens (gf) 17.95

10oz rib eye

From the rib, marbled with an 'eye of fat' 29.00
supplement +9

8oz fillet

From the most tender cut, best served medium to rare 33.00
supplement +13

Sauces

Pink peppercorn | Blue cheese | Garlic butter |

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.

v-vegetarian | ve-vegan | gf-gluten free





Classics

Classics dishes are not included in the course offering

Steak & ale pie

Slow braised Yorkshire beef shin, golden puff pastry, bone marrow jus & triple cooked chips 15.00

Wild mushroom risotto

Watercress, truffle oil & parmesan (gf, ve avail) 13.00

East coast beer battered haddock

Triple cooked chips, mushy peas & tartar sauce (gf avail) 13.95

The GFC burger

Crispy chicken breast, bacon rashers, heritage tomato, baby gem, red onion, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries 14.95
upgrade to triple cooked chips 1.50

The Fleece beef burger

2 of our amazing 4oz Yorkshire beef patties, bacon rashers, heritage tomato, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries 15.00
fancy a triple? - extra patty only 3.00
upgrade to triple cooked chips 1.50

Halloumi burger

Crispy coated Hummus pate, onion marmalade, baby gem, red onion, heritage tomato, toasted brioche bun & fries (v) 12.95
upgrade to triple cooked chips 1.50

Sides

Sage & onion stuffing (ve) 3.50

Triple cooked chips (gf, ve) 3.50

Creamy mashed potatoes (gf, v) 4.00

Onion rings (gf, ve) 4.00

Cauliflower cheese (v) 3.50

Pigs in blankets 4.50

Skin on fries (gf, ve) 3.50

Seasonal Greens (gf) 4.00

Long stem broccoli (gf, ve) 4.00

Mixed salad (gf, ve) 3.50

Desserts

Christmas pudding

Filled with vine fruits & soaked in rum, warm brandy sauce (v) 7.50

Banana split

White chocolate delice, vanilla ice cream, banana mousse, hazelnut shards, chocolate soil, caramel sauce (gf avail) 7.95

Chocolate duo

Rich chocolate fondant, chocolate panna cotta & salted caramel ice cream (gf) 8.95 *supplement +2*

Mince pie crème brulee

Short bread biscuit 7.00

Sorbets & ice cream

Lemon sorbet, raspberry sorbet, vanilla ice cream & fresh fruit (ve) 6.00

Cheeseboard

A selection of cheese, apple & rhubarb chutney, celery 8.50
supplement +2

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

Affogato

Ice cream topped with amaretti biscuits, with an espresso shot to pour over (v) 6.00 *add amaretto +3.60*

Espresso | 1.60/1.90 Americano | 2.70 Macchiato | 1.95

Latte | Flat white | Cappuccino | 2.95

add a shot of syrup 50p

Yorkshire tea | 2.10

T2 loose leaf | 2.60

Earl grey | peppermint | lemongrass & ginger
English Breakfast | camomile | China Jasmine

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.
v-vegetarian | ve-vegan | gf-gluten free

