



THE GOLDEN FLEECE SUNDAY MENU

SERVED 12-8PM

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

2 COURSES £22 | 3 COURSES £28

TO START

Prawnography

probably the best Prawn Cocktail ever..... (gf avail) +£4.95 supplement

Fish Goujons

tartar sauce, lemon wedge, cucumber salad (gf)

Chicken liver pate

sea salt croutes and grapes in various guises (gf avail)

Cup mushrooms

Panko breaded filled with black garlic butter, truffle & black garlic puree, parmesan (gf, v avail)

Soup of the moment

Fresh seasonal homemade soup served with warm flavoured scone (gf avail)

MAIN COURSE

A choice of **Roast topside of Beef** | **Mustard glazed loin of Pork** | **Quarter roast maple chicken** | **Roast Cauliflower Steak** Roasted with pine nuts and raisins, coconut and vermouth sauce (v, ve, gf)

all roasts are served with Yorkshire pudding, rosemary & sea salted roast potatoes, seasonal greens, honey roast root vegetables & rich bone marrow gravy

East coast beer battered haddock

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

The GFC burger

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

The Fleece beef burger

2 of our amazing 4oz Yorkshire beef patties, bacon rashers, heritage tomato, baby gem, red onion, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries
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)
upgrade to triple cooked chips 1.50

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. Prices may be subject to government tax



Wild mushroom risotto

Exotic mushrooms, rocket, balsamic glaze & parmesan (gf, ve avail)

Steak & ale pie

Slow braised Yorkshire beef shin pressed between puff pastry served with honey roast vegetables, braised onions & mashed potato or triple cooked chips

SIDES

Skin on fries (gf, ve) 3.50

Sweet potato fries (gf, ve) 4.50

Triple cooked chips (gf, ve) 3.50

Onion rings (gf, ve) 4.00

Creamy mashed potatoes (gf, v) 4.00

Cauliflower cheese (gf, ve) 4.00

Sautéed green beans with shallots (gf, ve) 4.50

Sautéed button mushrooms with chilli & garlic (gf, v) 5.00

Mixed salad (gf, ve) 3.50

New potatoes, dill, garlic butter & parmesan (gf, ve) 4.50

DESSERTS

Sticky toffee pudding

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

Banana split

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

Chocolate fondant

Trio of chocolate panna cottas, orange ice cream (v, gf) *+£2 supplement*

Mango & passion fruit cheesecake

Oat & honey crumble, passion fruit gel, Prosecco jelly, mango sorbet (gf avail)

Sorbets & ice cream

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

Cheeseboard

A selection of cheese, with chutney, celery, quince, grapes, bread & biscuits *+£2 supplement*

TO FINISH

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 6.00

Add Amaretto +3.60

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