

Restaurant Menu



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) 6.95

To Start

Prawnography

Probably the best prawn cocktail ever..... (gf avail) 10.95

Chicken liver pate

Yorkshire forced rhubarb jelly, crisp chicken skin, chargrilled brioche (gf avail) 7.95

Ham & eggs

Aged pork shoulder, ham hock terrine, seeded mustard relish, 63 degree hens yolk (gf) 7.50

Soup & sandwich

Fresh seasonal homemade soup served with warm toasted sandwich (v avail, gf avail) 6.95

Twice baked goats cheese souffle

Parmesan glaze, salt baked beetroot and sweet pickled celery (v avail) 7.50

Salmon fishcakes

Nori, pea mousse, minted pea salad (gf) 8.50

Main Course

8oz Picahna steak

A delicious cut from the rump cap 19.00

10oz rib eye steak

From the rib, marbled with an 'eye of fat' 29.95

Fillet steak

From the most tender of cut, best served medium to rare

6oz fillet 27.00

8oz fillet 33.00

10oz fillet 37.00

12oz fillet 41.00

Steaks are served with triple cooked chips, onion fritters, slow roast tomato & baked flat mushroom

Sauces

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

Roast fillet of Atlantic Cod

Mussel, pea and leek kedgerree, curried fish velouté (gf) 21.95

Lamb rump

Moroccan spiced shoulder, pomme anna, black garlic and onion (gf) 21.95

Baked flat mushroom

Creamed leeks and smoked cheese, herb crumb, vegetable galette and hollandaise (v) 15.95

Classics

East coast beer battered haddock

Yorkshire 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, baby gem, red onion, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries 15.50

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) 13.95
upgrade to triple cooked chips 1.50

Wild mushroom risotto

Exotic mushrooms, rocket, balsamic glaze & parmesan (gf, ve avail) 13.95

Seafood linguini

Chefs selection of fish & shellfish in a rich herb shellfish sauce 15.00

Chicken Caesar salad

Baby gem, Caesar sauce, parmesan & croutons (gf avail) 14.00

Steak & ale pie

Slow braised Yorkshire beef shin, golden puff pastry, bone marrow jus served with honey roast vegetables & mashed potato or triple cooked chips 15.95

Sides

Skin on fries (gf, ve) 3.50

Sweet potato fries (gf, ve) 4.50

Triple cooked chips (gf, ve) 3.50

Creamy mashed potatoes (gf, v) 4.00

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

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

Onion rings (gf, ve) 4.00

Desserts

Chocolate orange panna cotta

Coffee cream, gingerbread & gingerbread caramel ice cream (gf avail) 7.50

Melting sticky toffee chocolate sphere

Sticky toffee cake, toffee gel, date gel, caramel textures & black treacle ice cream (gf avail) 8.95

Lemon meringue brulée

Roasted granola, Kirsch soaked griottines cherries & biscotti (v, gf) 7.00

Sorbets & ice cream

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

Cheeseboard

A selection of cheese, with chutney, celery, quince, grapes, bread & biscuits (v, gf avail) 8.95

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