



# THE GOLDEN FLEECE SUNDAY MENU

SERVED 12-6PM

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

2 COURSES £22 | 3 COURSES £28

## TO START

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### Prawnography

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

### Salmon fishcake

Nori, pea mousse, minted pea salad (gf)

### Chicken liver pate

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

### Twice baked goats cheese soufflé

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

### Soup of the moment

Fresh seasonal homemade soup served with ciabatta (gf avail)

## MAIN COURSE

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A choice of

**Roast topside of Beef | Quarter Roast Maple Chicken | Mustard Glazed Ham | Mustard Glazed Loin of Pork**

*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 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*

### Wild mushroom risotto

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

### Baked flat mushroom

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

### 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

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



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## SIDES

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<b>Cauliflower cheese</b> (gf, ve) 4.00	<b>Mixed salad</b> (gf, ve) 3.50
<b>Creamy mashed potatoes</b> (gf, v) 4.00	<b>Apricot &amp; onion stuffing</b> (ve) 3.50
<b>Pigs in blankets</b> 4.50	

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## DESSERTS

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### **Chocolate orange panna cotta**

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

### **Sticky toffee pudding**

Caramel sauce, vanilla ice cream (v, gf avail)

### **Tripe chocolate brownie**

Toffee sauce, coffee cream & vanilla ice cream (v, gf)

### **Lemon meringue brulée**

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

### **Sorbets & ice cream**

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

### **Cheeseboard**

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

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## TO FINISH

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### **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*