Main Menu



Each dish is individually priced, should you prefer not to go with our course offering and choose from Pub Classics. Some dishes in the course offering attract a supplemented price which is shown.



10 Otdit

Slow Braised Pigs Cheek

Leek & potato cake, poached egg, black pudding, crispy pancetta, onion jus, chive emulsion 8.50

🚿 Shepherds Pie 派

Pulled lamb leg, carrot & caraway puree, pea & mint salad, pomme anna, onion crumb, chive oil (gf avail) 10 +2 supplement

Smoked Leek & Cauliflower Soup

Spinach, potato crisps, parmesan stout bread (gf avail, ve avail) 8

Gochujang Chicken Spring Roll

Tomato & chilli salsa, raisin gel, red cabbage & sesame slaw, coriander oil 8.50

Pea, Broad Bean & Chilli Scotch Egg

Smoked cheddar, watercress emulsion, onion seed, pickled shallot, sherry vinegar mango puree 8.50

Tempura King Prawn Cocktail

Marie rose, baby gem lettuce, lemon gel , cherry tomato, pickled cucumber, dill cracker, smoked paprika, bloody marie jelly (gf) 10 +2 supplement

Main Course

Lemon Pepper Chicken Breast

Onion seed pomme anna, confit carrot, white bean puree, cavolo nero, pickled wild mushroom, pepper cream, chive oil (gf) 21

💥 Duo of Pork 🤺

12 hour confit belly pork, sesame & gochujang pigs cheek, baby corn, spring onion potato cake, sauteed pak choi, chilli & squash puree, bourbon sauce 21

Asian Stir Fry

Egg Noodles, teriyaki sauce, onion hash, peppers, red onion, baby corn, pak choi, chilli & butternut squash puree (gf, v, ve avail) 20

Monkfish

Dukkha spiced, bombay fondant potato, turmeric & carrot puree, mango & yogurt, spinach, tikka cream (gf) 24

Duck Breast

Pan fried, salted celeriac puree, salt & pepper seasoned fondants, chestnut crumb, pak choi, peaking jus 24

Duo of Beef

4oz Flat iron steak, ox cheek bouguignon, horseradish mashed potatoes, confit leek, burnt onion puree, stock pot carrot, sherry vinegar shallot (gf) 24 **Upgrade to 6oz Fillet of Beef** 34 +10 supplement

Salmon Fillet

Pan fried, lemon & spinach potato salad, poached baby fennel, pea puree, dill oil (gf) 22

Vegetarian Sausages

Onion seed pomme anna, deep fried carrot, white bean puree, cavolo nero, sauteed wild mushroom, pepper cream, chive oil (v) 21

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

Pan Fried Steak

Portobello mushroom, tomato, fries, peppercorn sauce & dressed mixed salad (gf) **10oz Flat Iron Steak** 30 **6oz Fillet Steak** 34

The Fleece Beef Burger

6oz beef patty, crispy streaky bacon, cheddar cheese, baby gem, onion chutney, beef tomato, fries 16 *fancy an extra patty? Only +3 upgrade to chunky chips +1.50* The Fried Chicken Burger

Sriracha & sesame, baby gem, pickled cucumber, red cabbage slaw & fries 16

The Golden Pie

Chicken thigh, ham hock & mustard pie, honey glazed vegetables, peppered cabbage, rosemary & thyme creamed jus, with mashed potatoes or chips 19

Battered East Coast Haddock

Chunky chips, minted mushy peas, tartare sauce, charred lemon (gf avail) 16

Sandwiches

Sandwiches are not included in the course offering. Please ask for gluten free options.

Fish Goujon Sandwich Tartare sauce, baby gem lettuce & fries 14

Peri Halloumi Wrap

Sweet chilli, dressed leaves & fries (v) 14

Philly CheeseSteak

Flat iron steak, pepper & fries 19

Sides

Mashed Potatoes (gf, v) 6 Seasonal Greens (gf, ve) 4.95 Onion Seed Pomme Anna (gf, ve) 5.50





Desserts

Harrogate blue, smoked Applewood, Brie, celery, grapes, onion chutney, Thomas fudge crackers, whipped butter 13 +6 supplement

 Apple Pie

 Cinnamon, apple, all spice crumb, vanilla ice cream

 (v) 8

Triple chocolate brownie Raspberry coulis, brandy snap, mixed berry sorbet 8 The Golden Fleece Sticky Toffee Pudding

Hot toffee sauce, vanilla date puree, honey comb, vanilla ice cream (gf avail, v) 8

Pistachio & Olive Cake

Toffee fudge & nut, pickled blackberries, white chocolate mousse (v) 8

Mixed Berry Cheesecake Raspberry sorbet 8



Hot Drinks

Choose your favourite house spirit or liqueur to add to a coffee topped with cream 7.50 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



Affogato

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