

The Main Menu at The Golden Fleece

Service Times

Monday - 17:00 - 20:30

Tuesday - Thursday 12:00-15:00 & 17:00-20:30

Friday - Saturday All day until 21:00

Starters

Chef's Soup of the Day £7

Ask your server for today's flavour & sourdough bread (v/ve avail & gf avail)

Braised Pigs Cheek £8.50

Homemade black pudding, celeriac & truffle remoulade, parsnip crisps

Moules Marinière £8.50

White wine cream sauce, shallots, parsley & sourdough bread (gf avail)

Wild Mushroom "Risotto" £8

Truffle pearl barley, mushroom ketchup, soured cauliflower (ve)

Smoked Salmon & Tempura King Prawn Cocktail £12

Baby gem lettuce, tomato, cucumber, bloody mary dressing, lemon gel, sourdough croute (gf)

Chicken Katsu Curry Spring Roll £9

Red cabbage slaw, pickled ginger & chilli puree, coriander salad

Speciality Steaks

All of our Steaks are sourced from R & J Yorkshires Finest, Waterford Farm. They are served with chips, confit tomato & dressed leaves

10oz Flat Iron Steak £24 (gf)

8oz Fillet Steak £30 (gf)

10oz Rib Eye Steak £31 (gf)

Upgrade your chips to **Dauphinoise Potatoes** for £2.50 & add the optional extras below to enhance your dish.

Garlic Wild Mushrooms £5.50 (gf)

Onion Rings £4.50 (gf)

Blue Cheese Sauce £3.95 (gf)

Tempura King Prawns £9.95 (gf)

Chipotle Dipping Sauce £3.95 (gf)

Peppercorn Sauce £3.95 (gf)

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

Mains

Three Little Pigs £24

Parma ham wrapped pork fillet, braised pigs cheek, black pudding, bubble squeak potato cake, apple & vanilla puree, roast parsnip, kale, jus

Roast Chicken Breast £20

Truffled potato fondant, stock pot carrots, chicken skin crumb, carrot puree, jus (gf)

Roasted Butternut Squash Gnocchi £17

Caramelised red onion, crumbled goats cheese, spinach, deep fried rocket leaves (v, ve avail)

The Golden Sheep £27

4oz Lamb rump, lamb faggot, dauphinoise potatoes, braised cabbage, celeriac puree, minted jus

Seared Salmon Fillet £22

Mussels with French style peas, charred gem lettuce, new potatoes, chive dressing (gf)

Pub Classics

Chicken & Ham Hock Pie £19

Puff pastry, mustard cream sauce, wilted greens with mashed potatoes or chips

Fish & Chips £16

East coast battered haddock, marrowfat peas, lemon & homemade tartare sauce (gf avail)

Fried Chicken Burger £16

On Brioche, crispy bacon, cheese, barbecue sauce, lettuce, tomato, red onion & fries

Fleece Burger £16

On Brioche, crispy bacon, cheese, onion chutney, lettuce, tomato, red onion & fries

Sandwiches

Fish Butty £14

Battered east coast haddock, homemade tartare sauce, dressed salad & fries

Flat Iron Steak Sandwich £19

Blue cheese, onion chutney, dressed salad & fries

Halloumi Wrap £14

Roasted pepper, tomato, basil pesto, dressed salad & fries (v)

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

Sides

Halloumi Chipotle Dip £5.50 (gf)

French Style Peas £4.95 (gf)

Stockpot Carrots £4.95 (gf)

Onion Rings £4.50 (ve)

Dauphinoise Potatoes £5.50 (v, gf)

Chips / Fries £4.50 (ve, gf)

Mashed Potatoes £4.95 (v, gf)

Chipotle Fried Chicken £8.95

Seasonal Greens £4.95 (ve, gf)

Dessert

Sticky Toffee Pudding £8

Toffee sauce, honey comb & black treacle ice cream (v)

Rhubarb Curd Tart £8

Crème pâtissière, ginger caramel ice cream

Triple Chocolate Brownie £8

Toasted marshmallow, raspberry sorbet

Spring Berry Pannacotta £7.50

Meringue, blackberry mint salad

Cheeseboard £12

Golden cross, bleu d'auvergne, Coverdale, True Grit, Reblochon

Truffeld honey, onion chutney, whipped butter, crackers (v)

Selection of Sorbets & Ice Cream £6.50

(ve avail)

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