



THE
GOLDEN FLEECE
BIRKENSHAW

Menu



Small Plates & Nibbles

Mixed Olives ve, gf | 7

Guinness Foccacia honey glaze, whipped butter v | 6.5

Roasted Red Pepper Hummus toasted pine nuts, pitta bread v, ve available | 7.5

Pork & Black Pudding Scotch Egg celeriac wholegrain mustard remoulade | 11

Peri Peri Halloumi perinaise, crispy onions v, gf available | 8

Teriyaki Pulled Pork Bao Bun sesame, red cabbage slaw, pickled cucumber, sriracha mayo | 9

Garlic King Prawns cherry tomatoes, red onions, toasted sourdough gfa | 10.5

Soup crusty ciabatta, whipped butter v, gf available, ve available | 8

Popcorn Cauliflower bang bang sauce v | 8

Pan Seared Queenie Scallops Asian dressing, coriander & spring onion | 9

Fried Chicken Tenders choose 3, 6 or 9 & your sauce | 8, 11 or 13

Caesar | Barbecue | Perinaise | Teriyaki sesame | Bang Bang

Sandwiches & Salads

Sandwiches served with fries, upgrade fries to triple cooked chips 1.50

Fish Butty battered haddock, ciabatta, homemade tartare sauce & lettuce | 14

Flat Iron Steak Ciabatta peppercorn sauce | 19

Peri Peri Halloumi Wrap perinaise, tomatoes, mixed leaf v | 15

Barbecue Pulled Pork Sandwich brioche, cheese, coleslaw | 17

Chicken & Bacon Caesar Salad gem lettuce, anchovies, croutons, parmesan dressing gf available | 19

Red Pepper & Goats Cheese Salad balsamic v, gf available | 18

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

Mains

Parmesan Chicken Breast 23

Mafalda pasta, n'duja cream, spinach

Seared Sea Bass 26

Creamed leeks, crab & chili bon bon, parsley lemon sauce

Steak & Ale Pie 23

Puff pastry, savoy cabbage, triple cooked chips or mashed potatoes

Braised Belly Pork 26

New potato fondant, honey roasted carrots, pea jus **gf available**

Fish & Chips 19

East coast battered haddock, triple cooked chips & lemon
choose chip shop curry sauce or minted mushy peas

Caesar Crispy Chicken Burger 18

On Brioche, bacon, parmesan cheese, gem lettuce & fries

Fleece Double Burger 19

On Brioche, 2 4oz beef patty's, bacon, cheese, onion chutney, lettuce, tomato, pickled red onion & fries

Thai Green Vegetable Curry 19

Sticky coconut jasmine rice **ve**

Add Chicken Breast 4

The Steaks

Why not book for Steak Night Monday? £10 off each steak 17:00-20:30

They are served with chips, confit tomato & dressed leaves **gf avail**

10oz Flat Iron Steak 29 8oz Fillet Steak 37

10oz Sirloin 33

Garlic Wild Mushrooms 5.5 **v, gf**

Onion Rings 4.5 **ve**

Blue Cheese Sauce 4 **v, gf**

Peppercorn Sauce 4 **v, gf**

Red Wine Jus 4

Garlic Butter 4 **v, gf**

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Sides

Onion Rings 4.5 ve	Chips / Fries 4.5 ve
Mashed Potatoes 5 v, ve available, gf	Load your fries
Spinach, Bacon, Savoy cabbage & Peas 6.50 gf	Truffle Oil & Parmesan v 7
Tender Stem Broccoli parmesan 6 v, gf	Barbecue, Cheese & Bacon 7
	Teriyaki Sesame Pulled Pork 12

Dessert

Sticky Toffee Pudding 9
Toffee sauce, honeycomb & honeycomb ice cream v, gf avail
Tiramisu 9
Coffee liquor lady fingers, mascarpone, chocolate dust v
Key Lime Tart 9
White chocolate mousse, candied lime peel v
Triple Chocolate Brownie 9
Hazelnut brittle, salted caramel sauce, biscuit ice cream v
Cheeseboard 12
True grit cheddar, Wensley & apricot, Yorkshire blue, Northern brie, Ribblesdale ash v

After Dinner Drinks

Espresso Martini 9
Choose from Vanilla Hazelnut Classic
Vodka & espresso, the perfect after dinner cocktail
Liqueur Coffee 8.5
Irish Amaretto Baileys Brandy Tia Maria

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Lite Bite Menu

Monday to Friday 12:00-18:00 (excludes bank holiday Mondays)

2 COURSES £22

3 COURSES £25

Inclusive of a FREE house drink

Pint of Ale or Pilsner, 125ml of House Wine, Soft Drink, Tea or Coffee.

To Start

Chicken Wings barbecue sauce, Dijon slaw

Haddock, Crab & Mustard Potato Cake lemon mayo

Soup of the Moment whipped butter, ciabatta **v, vea, gfa**

Chicken Liver Parfait red onion marmalade & crispy toast **gfa**

Mushrooms on Toast garlic butter, ciabatta **v, vea, gfa**

Mains

Wild Mushroom Risotto truffle, spinach, parmesan **v, vea, gfa**

Chicken Katsu jasmine rice, asian slaw

5oz Flat Iron Steak chips, confit tomato, peppercorn sauce **+£2 gfa**

Pot Pie of the Day chips or mash, seasonal greens

Fish & Chips 5oz battered haddock, chips, mushy peas

Dessert

Sticky Toffee Pudding vanilla ice cream, toffee sauce **v**

Apple, Pear & Cinnamon Crumble vanilla ice cream **ve avail, gf**

Strawberry & Elderflower Tart white chocolate mousse **v**

Eton Mess Chantilly cream, meringue, berry coulis **v, gf**

Sunday Menu

2 Courses £29

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3 Courses £35

Starters

Pork Sausage Roll apple puree

Soup of the Moment whipped butter, ciabatta **v, vea, gfa**

Chicken Liver Parfait red onion marmalade & crispy toast **gfa**

Prawn Cocktail North sea prawns, gem lettuce, croutes, Marie rose sauce **gfa**

Roast

All roasts are served with a Yorkshire pudding, rosemary & thyme garlic potatoes, seasonal greens, roast carrots & gravy Vegetarian gravy available.

Salmon Cut of Beef served pink **gfa 23**

Pan Seared Chicken Breast rosemary & thyme **gfa 22**

Gammon honey mustard glazed **gfa 22**

Nut Roast sage & onion, walnut, pinenut and cashew **v, vea 17**

Sides

Cauliflower Cheese Gratin Leek, Broccoli **v, gfa | 6**

Stuffing Pork, Sage & Onion **| 6.5**

Dessert

Orange Cake chocolate mousse, macerated orange & peel **v**

Apple & Pear Crumble vanilla ice cream **vea, gf**

Strawberry & Elderflower Tart white chocolate mousse **v**

Eton Mess Chantilly cream, meringue, berry coulis **v, gf**

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