

Menu

THE
GOLDEN FLEECE

BIRKENSHAW

Small Plates

Mixed Olives ve, gf | 7

Pesto & Parmesan Focaccia 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

All Sandiwches are served with fries, upgrade to 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 | vea-vegan available | gfa-gluten free available

Mains

Parmesan Chicken Breast 23
Mafalda pasta, n'duja cream, spinach

Seared Sea Bass 26
Creamed leeks, crab & chili bon bon, parsley lemon sauce

Beef Shin & Stout Pie 23
Beef Shin, 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
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

Steaks

Why not book for Steak Night Monday? £10 off each steak 17:00-20:30
Served with chips, confit tomato & dressed leaves gf avail
10oz Flat Iron Steak 29
8oz Fillet Steak 37
10oz Sirloin 33

Add a Sauce
Red Wine Jus 4 **gf, Peppercorn Sauce** 4 **v, gf**
Blue Cheese Sauce 4 **v, gf Garlic Butter** 4 **v, gf**

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Sides

Onion Rings **ve | 4.5**

Garlic Wild Mushrooms **v, gf | 5.5**

Mashed Potatoes **v, ve available, gf | 5**

Spinach, Bacon, Savoy cabbage & Peas **gf | 6.5**

Tender Stem Broccoli parmesan **v, gf | 6**

Chips / Fries **ve | 4.5**

Loaded fries

Truffle Oil & Parmesan **v | 7**

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**

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**

Bakewell Tart 9
Clotted cream, cherry tuille **v**

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Lite Bite Menu

2 Courses £22 | 3 Courses £25

Monday to Friday 12:00 – 18:00 (Excludes Bank Holiday Mondays)

Includes a **free** house drink
Pint of Ale or Pilsner, 125ml of House Wine, Soft Drink, Tea or Coffee

To Start

Teriyaki Pork Ribs Asian slaw

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

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

Mac & Cheese Bites cacio e pepe, truffle mayo, parmesan **v**

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

Mains

Pork & Leek Sausage mashed potato, seasonal greens & gravy

Vodka Pasta rigatoni, parmesan **v**

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

Red Velvet Cake white chocolate mousse **v**

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

Pumpkin Pie ice cream, mixed berries **v**

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

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Sunday Menu

2 Courses £29 | 3 Courses £35

Served Sunday 12:00-18:00

Starters

Mac & Cheese Bites cacio e pepe, truffle mayo, parmesan **v**

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

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

Beetroot Carpaccio Goats cheese mousse, truffle honey **v, gfa**

Prawn Cocktail North sea prawns, gem lettuce, 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 & cashew **v, vea 17**

Sides

Cauliflower Cheese Gratin leek, broccoli **v, gfa 6**

Stuffing pork, sage & onion **6.5**

Dessert

Jam & Coconut Sponge custard **v**

Apple & Berry Crumble vanilla ice cream vea, gf

Pumpkin Pie mixed berries & vanilla ice cream v

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

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