

The Sunday Menu at The Golden Fleece

Sunday 12:00 — 18:00

Starters

Chef's Soup of the Day £7

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

Grilled Yorkshire Asparagus £8

Crispy hens egg, lemon & chive emulsion (v)

North Sea Crab £8.50

Jersey Royal potato salad, lemon gel, ciabatta toast (gf avail)

Waterford Farm Cider Braised Pork Shoulder £8.50

Rhubarb, black pudding crumble

Smoked Salmon & Tempura King Prawn Cocktail £12

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

Sriracha & Lime Chicken Spring Roll £9

Sesame & chilli dressed salad, cashew nuts

Speciality Steaks

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

8oz Fillet Steak £34 (gf)

10oz Flat Iron Steak £24 (gf)

10oz Rib Eye Steak £32 (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

Roasts

Salmon Cut of Beef *served pink* (gf avail) £22

Pan Seared Chicken Breast (gf avail) £20

Honey Mustard Glazed Gammon (gf avail) £20

Butternut Squash Steak (gf ve avail) £16

Braised Lamb Henry (gf avail) £23

All roasts are served with a Yorkshire pudding, rosemary & thyme garlic potatoes, seasonal greens, medley of roast vegetables & red wine jus. Vegetarian gravy (v, ve avail)

Mains

Chicken Linguini £21

Parmesan tuille, girolle mushrooms, truffle & wilted spinach

Broad Bean, Pea & Mint Risotto £17

Asparagus & radish salad, chive oil (gf, ve)

Roasted Rump of Lamb £27

Pressed belly of lamb, Jersey Royal potatoes, spring onion & pea fricassee, artichoke puree (gf)

Seared Plaice Fillet £22

Tarragon & brioche crumb, warm fennel potato salad, broccoli, verjus sauce

Pub Classics

The Golden Fleece Fish Pie £19

Mashed potato, mature cheddar cheese gratin, garden peas

Fish & Chips £16

East coast battered haddock, marrowfat mushy peas, lemon & homemade tartare sauce

Fried Sriracha Chicken Burger £16

On Brioche, lettuce, tomato, red onion & fries

Fleece Burger £16

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

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Sides

Halloumi Chipotle Dip £5.50 (gf)

Onion Rings £4.50 (ve)

Chips £4.50 (ve, gf)

Mashed Potatoes £4.95 (v, gf)

Chipotle Fried Chicken £8.95

Seasonal Greens £4.95 (ve, gf)

Cauliflower Cheese £4.95 (v)

Sage & Onion Stuffing £4.50 (v)

Dessert

Sticky Toffee Pudding £8

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

Rhubarb & Custard Tart £8

Crème pâtissière, ginger caramel ice cream (v)

Triple Chocolate Brownie £8

Toasted marshmallow, raspberry sorbet (v)

Spring Berry Pannacotta £7.50

Meringue, blackberry mint salad (gf)

Cheeseboard £12

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

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

Selection of Sorbets & Ice Cream £6.50

(gf, ve avail)

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