



THE  
GOLDEN FLEECE

*Menu*



Starts 25th November

# Festive Menu

THE GOLDEN FLEECE

2 COURSES £29

3 COURSES £33

## Small Plates & Nibbles

**Mixed Olives | 5**  
chilli & garlic *(ve, gf)*

**Sausage Roll | 6**  
brown sauce

**Salt Aged Pork Crackling | 4**  
gf

**Pan Fried Chorizo | 6.5**  
port & onion

**Honey & Chilli Halloumi | 6**  
crispy onions *(v, gf avail)*

**Sticky Beer Bread | 3**  
whipped butter *(v)*

**Curried Parsnip Soup | 7.5**  
crème fraiche, coriander, crusty bread *(ve/gf avail)*

**Duck Liver Parfait | 7.5**  
orange & onion marmalade, crispy toast *(gf avail)*

**Prawn Cocktail | 10**  
marie rose dressing, gem lettuce, crab cake *(gf avail)*

**Braised Pig Cheek Stew | 10**  
pearl barley, roasted root vegetables, suet dumplings  
*(gf avail)*

**Queenie Scallops | 10**  
mature cheddar gratin, creamed leeks *(gf)*

**Curried Cauliflower Popcorn Bites | 7.5**  
spiced onions, mint raita *(v, ve avail)*

**Filo Baked Beetroot Tart | 8.5**  
pesto & goats cheese mousse, balsamic & rocket *(v)*

**Ham & Cheese Toast | 9**  
slow cooked ham hock & mature cheddar rarebit on toasted  
sourdough

## Sandwiches

*Not included in Course offering*

*All served on ciabatta, with fries & dressed leaves*

**Turkey Sandwich** pork stuffing, cranberry sauce & gravy | 14

**Brie Sandwich** red onion marmalade, gem lettuce, tomato *(v)* | 12

**Steak Sandwich** 5oz flat iron steak, blue cheese, red onion marmalade | 19

**Fish Butty** beer battered haddock, tartare sauce, gem lettuce | 14



## Mains

### **Braised Ox Cheek Bourguignon Pie | 21**

mushroom & bacon, shortcrust pastry, horseradish mash, roasted root vegetables

### **Sea Bass Fillet | 22**

saffron fondant potato, braised fennel, shellfish bisque (gf)

### **Truffled Celeriac & Portobello Mushroom Wellington | 19**

leek, white wine & chive split sauce (v)

### **Turkey Breast Wrapped in Bacon | 20**

sage & onion stuffing, roasted potatoes, creamed cabbage, honey roast carrots & parsnip, gravy (gf avail)

### **Slow Cooked Lamb Shank | 24**

rosemary dauphinoise, sticky red cabbage, minted jus (gf) +£3 supplement

### **10oz Flat Iron Steak | 24**

triple cooked chips, confit tomatoes, house salad (gf) +£3 supplement

## Pub Classics

*Choose one of these dishes for your main & get  
2 Courses £24 & 3 courses £30*

### **Fish & Chips | 17**

East Coast battered haddock, lemon & tartare sauce (gf avail)

*choose curry sauce or homemade marrowfat peas*

### **The Fleece Double Cheese Burger | 17**

on brioche 2 4oz beef patty, streaky bacon, cheese, pickled red onion, gem lettuce, tomato, onion chutney, fries

### **Crispy Fried Chicken Burger | 17**

on brioche, streaky bacon, cheese, barbecue sauce, pickled red onion, gem lettuce, tomato, fries

### **Bangers & Mash | 17**

pork & leek sausages, creamed mashed potatoes, seasonal greens, red onion marmelade, gravy

### **Roast Salsify & Chestnut Risotto | 17**

chive oil, crispy onions (ve, gf avail)

## Steak

**All of our steaks are sourced from the award winning R & J, Yorkshires Finest Butchers.**

**They are served with triple cooked chips, confit tomato & dressed leaves.**

***Not included on the course offering***

### **8oz Fillet | 34**

### **10oz Rib Eye | 31**

**Blue Cheese Sauce | 4**

**Peppercorn Sauce | 4**

**Onion Rings | 4.5**

**Garlic Mushrooms | 5.5**



## Sides

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|---|--|
| <b>Sticky Red Cabbage</b>   5<br><i>(ve, gf)</i>    | <b>Pigs in Blankets</b>   7<br>honey & mustard glazed  |
| <b>Fried Chicken Tenders</b>   9<br>sriracha coated | <b>Seasonal Greens</b>   5<br><i>(ve, gf)</i>  |
| <b>Mashed Potatoes</b>   5<br><i>(v, gf)</i>        | <b>Sprouts &amp; Bacon</b>   6<br>chestnut, garlic butter <i>(gf)</i>                              |
| <b>Triple cooked Chips</b>   4.5<br><i>(ve, gf)</i> | <b>Cauliflower Cheese</b>   6.5<br>leek & broccoli <i>(v, gf)</i><br><i>Only available Sundays</i> |
| <b>Pork, Sage &amp; Onion Stuffing</b>   6.5        | <b>Root Vegetables</b>   6<br>honey roasted <i>(v, gf)</i>   |
| <b>Fries</b>   4.5<br><i>(ve, gf)</i>               |  |

## Sunday Menu

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|--|---|
| <b>Salmon Cut of Beef</b> <i>served pink (gf avail)</i>   22 | <b>Pan Seared Chicken Breast</b> <i>(gf avail)</i>   20       |
| <b>Honey Mustard Glazed Gammon</b> <i>(gf avail)</i>   20    | <b>Butternut Squash Steak</b> <i>(gf &amp; ve avail)</i>   16 |
| <b>Nut Roast</b> <i>(ve)</i>   17                            | <b>Braised Lamb Henry</b> <i>(gf avail)</i>   23              |

Want more? **Choose Two** of the above for 27

All roasts are served with a Yorkshire pudding, rosemary & thyme garlic potatoes, seasonal greens, medley of roast *vegetables & gravy*. *Vegan gravy available.*



## Dessert

### **Christmas Pudding | 8**

brandy butter, crème anglaise (v)

### **Mulled Wine Poached Pear | 7.5**

white chocolate mousse, orange & cinnamon syrup, baked chocolate crumble (v, gf)

### **Tiramisu Yule Log | 8**

coffee sponge, vanilla mascapone, amaretto butter cream, winter berry compote (v)

### **Sticky Toffee Pudding | 8**

honeycomb, black treacle ice cream (v, gf avail)

### **Triple Chocolate Brownie | 8**

homemade marshmallow, winterberry compote, raspberry sorbet

### **Cheeseboard | 12**

cranberry Wensleydale, Red Devil, Bleu d'auvergne, camembert, Yorkshire mature, truffled honey, water biscuits  
£3 supplement (gf avail)

## After Dinner Drinks

### **Espresso Martini | 8 or 2 for 12**

Vodka, kahlua, espresso

### **Gingerbread Sling | 8 or 2 for 12**

Ginger gin, apple, bubbles

### **Christmas Spritz | 8**

Aperol, prosecco, bitters, ginger beer

### **After Eight | 8**

Baileys, crème de menthe

### **Mulled Old Fashioned | 9**

Woodford reserve, clove, cinnamon, orange bitters

### **Liqueur Coffee**

Irish | 7.5   Baileys Latte | 7.5   Cognac | 9   Cointreau | 7.5   Tia Maria | 7.5