



THE
GOLDEN FLEECE
BIRKENSHAW

Menu



The Great Yorkshire Pub Menu

The Golden Fleece

Served Monday - Saturday 12:00 -20:30

Sunday 12:00 - 18:00

To Nibble

Salt Aged Pork Crackling
gf | 4

Mixed Olives
chilli & garlic ve, gf | 5

Sausage Roll | 6
brown sauce

Pan Fried Chorizo
port & onions | 6.5

Sticky Beer Bread
whipped butter | 3

Honey & Chilli Halloumi
crispy onions gf avail | 6

Small Plates

Crispy Cods Cheek
chip shop curry sauce | 8

Tomato & Basil Arancini
olive, feta & tomato sauce v, ve available, gf | 7.5

Soup Of The Day
crusty ciabatta v, gf | 7

Haddock & Chive Potato Cake
tartar sauce gf | 8

Thai Green Courgettes
coriander & coconut broth ve, gf | 7

Pork & Black Pudding Scotch Egg
mustard seed mayo | 9

Chicken Thigh & Spring Onion Press
corn & tarragon puree gf | 8

Wild Mushrooms Garlic & Truffle Butter
toasted ciabatta gf, ve | 7.5

King Prawns
sriracha, spring onion & sesame seeds gf | 10

Pulled Ox Cheek
burnt onion puree, crispy onions & gravy gf

Sandwiches

All served on ciabatta, with fries & dressed leaves

Fish Butty | 14

Battered east coast haddock, homemade tartare sauce

Flat Iron Steak Sandwich | 19

Blue cheese, onion marmalade

Cajun Halloumi Wrap | 14

Roasted pepper, tomato

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

Slow Cooked Belly of Pork 21

Homemade black pudding, summer squash puree, potato fondants, baby apples, cider reduction

Roast Chicken Breast 20

Sweet potato Dauphinoise, seasonal greens, charred corn & shallots, jus (gf)

Stuffed Roasted Red Pepper 17

Giant couscous, grilled halloumi, mixed leaf, basil pesto (gf, ve avail)

Yorkshire Duck Breast 24

Roast beetroot & new potatoes, wilted Swiss chard, cherry jus (gf)

Seared Black Bream Fillet 20

Crab & chilli linguini, braised chicory, radish & pea shoot salad

Steak & Ale Pie 19

Triple cooked chips or mashed potatoes, shortcrust pastry, seasonal greens, roasted carrots, gravy

Fish & Chips 16

East coast battered haddock, lemon & homemade tartare sauce

choose chip shop curry sauce or marrowfat mushy peas

Sweet Chilli Chicken Burger 16

On Brioche, cheese, lettuce, tomato, red onion & fries

Bangers & Mash 16

Pork & leek sausages, creamed mashed potatoes, seasonal greens, red onion marmalade, gravy

The Steaks

Why not book for Steak Night Mondays, £10 off each steak

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

10oz Flat Iron Steak 24

8oz Fillet Steak 34

10oz Rib Eye Steak 31

Add any of the optional extras below to enhance your dish.

Garlic Wild Mushrooms 5.5 (gf)

Onion Rings 4.5 (ve)

Blue Cheese Sauce 3.95 (gf)

Tempura King Prawns 9.95 (gf)

Chipotle Dipping Sauce 3.95 (gf)

Peppercorn Sauce 3.95 (gf)

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Sunday Roasts

Available Sunday 12:00 – 18:00

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

Lamb Henry (gf avail) 23

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

Sides

Cajun Halloumi Chipotle Dip 5.5 (gf)

Onion Rings 4.5 (ve)

Chips / Fries 4.5 (ve)

Mashed Potatoes 4.95 (v, gf)

Sriracha 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 Custard Tart 8

Crème pâtissière, ginger caramel ice cream (v)

Triple Chocolate Brownie 8

Toasted marshmallow, raspberry sorbet (v)

Amaretto & Vanilla Sponge 7.50

Coffee chocolate mouse, berry compote, ginger tuille (v, 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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