

Here at the Fleece Inn we are proud to offer delicious homemade dishes created with locally sourced quality produce. The majority of our fresh fruit and vegetables are sourced through Drinkwaters of Chipping Camden and our butcher, Aubrey Allen is one of the best in the country. As you will see even our homemade sweets are finished using Spot Loggins ice cream made in Bretforton just across the orchard!

We offer separate gluten-free and children's menus – please ask your server

Did you know our thatched barn is available for weddings, parties and meetings and music?

See what's on at:
www.thefleeceinn.co.uk

Contact us: 01386 831173
info@thefleeceinn.co.uk



Winter Menu 2017

Starters & Nibbles

- Ham Hock and fresh herb terrine with mustard dressed salad and rustic bread £5.85 GFA
- Sole Goujons served with a smoked garlic dip and salad £6.25
- Homemade soup of the day and local bread £4.95 V GFA
- Marinated olives, sun blushed tomato and rustic bread board £5.75 V GFA
- Duck and smoked bacon salad bound in our house dressing £5.85 GF

Fleece Finest

- Pan seared calves liver on a creamy potato and shallot mash, smothered in a rich red wine sauce, served with seasonal vegetables £14.05
- Pan Fried Venison served with a celeriac puree, rich port sauce and seasonal vegetables £12.95 GF
- Chicken breast sautéed with onions, garlic and enrobed with a pimento velouté, served with buttered new potatoes and fresh vegetables. £11.95
- Oven baked whole sea bream served with a leek mornay and new potatoes £13.25
- Classic Nut Roast served with new potatoes, seasonal vegetables and a tomato and rosemary sauce £11.95 V

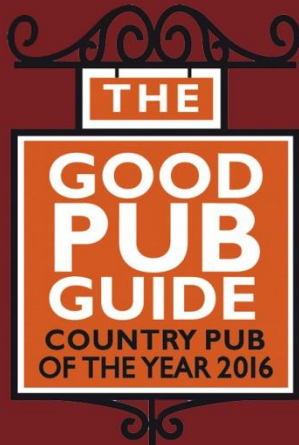
Fleece Favourites

- Pure Beef Burger, topped with relish, served in a Brioche bun, salad and twice cooked chips. £10.95 GFA
 - Halloumi, sun dried tomato & mushroom burger, salad & twice cooked chips £9.95 V
 - Mustard baked ham, eggs, twice cooked chips and salad £10.25 GF
 - Freshly beer battered cod fillet served with twice cooked chips and garden peas, accompanied with our house tartar sauce £9.50
 - Homemade pie of the day served with mash, seasonal vegetables and rich gravy £10.95
 - Traditional recipe sausages sat upon a creamy mash, with seasonal vegetables with gravy. £9.95/8.95 vegetarian sausages available. V
 - A duo of locally made faggots sat on mashed potato and seasonal vegetables, with rich gravy £9.50
 - Sirloin steak cooked to your liking with twice cooked chips, tomato, mushroom and salad £17.50 GF
 - Rump steak cooked to your liking with twice cooked chips, tomato, mushroom and salad £15.00 GF
- Why not add a delicious sauce to your steak?
Peppercorn / Blue cheese / Red wine and vanilla / Creamy mushroom £2.00 each

Salads

- Duck and bacon salad with mixed salad and dressing £11.95 GF
- Chicken and parmesan salad with house dressing £11.95
- Warm Halloumi and chickpea salad, lime dressing £11.95 V GF

(GF) = Gluten Free (GFA) = Gluten free available (V) = Suitable for vegetarians



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Bar Snacks & Sides

- Cheddar potatoes - chips, melted cheddar and crispy bacon £3.95
- Stilton potatoes - chips, melted stilton and crispy bacon £4.60
- Onion rings V £2.85
- Breaded mushrooms V £3.50
- A Pot of breaded scampi or whitebait with a tartar sauce dip £6.00
- Portion of fresh seasonal vegetables £1.95
- House salad £2.50
- Garlic bread £2.10
- Garlic bread with Cheese £2.55
- Bowl of twice cooked chips £1.95

Sandwiches

*Served between 12 - 2.30pm Mon-Sat, 12 - 8pm Sundays.
Sandwiches served on ciabatta rolls or granary / white bloomer bread, with salad and homemade coleslaw. Add chips for £1.40 GFA*

- Mustard baked ham £6.00
- Chicken, bacon and mayo £6.00
- Brie and sun dried tomato V £6.00
- Egg mayo and watercress V £6.00
- Tuna mayo £6.00
- Hot pulled beef & stilton £8.00

Desserts

- Choux Bun encasing an Irish cream filling smothered in a chocolate sauce £5.95
- Homemade crumble of the day and custard £5.95
- Lemon meringue cheesecake and cream £5.95
- Chocolate brownies made with the best Belgian chocolate £5.95
- Bread and butter pudding with a whiskey marmalade glaze & clotted cream £5.95
- House cheeseboard and biscuits with chutney £7.95
- Spot Loggins Ice Cream - please ask about our new flavours GFA
1 scoop £1.70 / 2 scoops £3.40 / 3 scoops £4.50

To Finish

Sweet Fruit Wines to compliment your Dessert or Cheeseboard
Apricot, Birch, Blackberry, Blackcurrant, Cherry, Cowslip, Damson, Dandelion, Elderberry, Elderflower, Gooseberry, Nettle, Peach, Quince, Raspberry, Strawberry, Sloe.

125ml - £3.20 175ml - £4.50 250ml - £5.80 Bottle - £17.25

Cup of Tea £1.75 Cup of Coffee £2.00 Cappuccino/Latte £2.30

We also have some amazing speciality drinks on offer, including local fruit juices and traditional soft drinks by Fentimans.