

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, as well as using produce from our own orchard. Even our homemade desserts are served with Spot Loggins ice cream, made in here in Bretforton at the farm just behind the pub!

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 2016

Starters

Selections of home baked breads £4.75

Seasonal soup with freshly baked bread (GFA) £5.95

Locally smoked trout fillet, dill pickled cucumber with a horseradish crème fraiche £6.00 (GF)

Lamb kofta, raita, Indian onion salad and garbanzo dip (GF) £6.75

Aubergine pesto linguine, sundried tomatoes, basil, rocket and shaved parmesan reggiano £6.25

Edamame bean hummus, tomato and chilli jam with flatbreads £5.95

Mains

Pan fried seabass fillet, crab and rosemary gnocchi with a rocket sauce £13.95

Slow braised free range pork belly, porchetta stuffing, crispy crackling, pear and apple sauce, curly kale and rosemary, garlic roast potatoes £14.50

Oven roasted chicken supreme, lemon and thyme pudding, seasonal vegetables and fondant potato with a pan gravy £12.50

Pearl barley, carrot and spinach fritters on arabiata sauce (V) £9.95

Beetroot ravioli with a sage and orange butter sauce, watercress salad and golden beetroot crisps (V) £10.95

Pan seared lambs liver, onion tart tatin, crisp onions, colcannon, heritage carrots and burgundy sauce £12.95

Fleece Favourites

Old English pork sausages, sweet and sour onions, mustard mash, market vegetables, red wine gravy (vegetarian sausages available) £9.95

Traditional pork faggots, mustard mash, seasonal vegetables, red wine gravy £9.95

Pie of the day, mustard mash, seasonal vegetables, red wine gravy £10.25

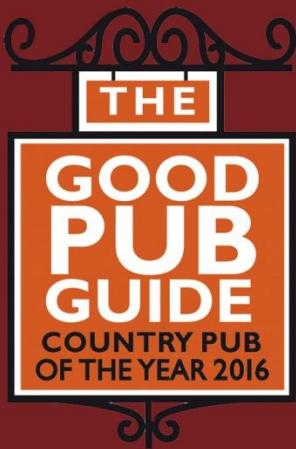
Beer battered cod fillet, crushed peas, twice cooked chips, homemade tartar and lemon £9.95

Local cider and english mustard glaze ham, free range eggs, twice cooked chips and dressed salad £9.95

28 day aged steaks served with twice cooked chips, roasted cherry tomatoes, grilled field mushroom

8oz Top cap rump £15.00 8oz English sirloin £16.50

Pepper, stilton or chimchurri sauce £2.50



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Desserts

Spiced coconut milk rice pudding, mango sorbet, mango tuille £5.95 (gf/v)

Milk chocolate pannacotta, chocolate crumble, cherry puree £6.00

Lemon curd tart, crushed meringue, mint, lemon sorbet £6.00

Sticky toffee pudding, salt caramel, Spot Loggins vanilla ice cream £5.95

Carrot cake, cream cheese frosting, ginger ice cream £6.00

Selection of local cheeses, toasted breads, pickled celery, house chutney, frozen grapes £7.95

Spot Loggins Ice Cream: Vanilla, Strawberry, Chocolate, Ginger, Honeycomb, Mango Sorbet, Lemon Sorbet

1 scoop £1.70 2 scoops £3.40 3 scoops £4.50

Sides

Cheddar Potatoes – Chips served with Melted Cheddar and Crispy Bacon £3.95

Stilton Potatoes – Chips served in a bowl with Melted Stilton and Crispy Bacon £4.60

Portion of Fresh Seasonal Vegetables £1.95

House Salad £2.50

Onion Rings £2.85

Garlic Bread £2.10 with Cheese £2.55

Bowl of Twice-Cooked Chips £1.95

Sandwiches

Served between

12.00pm – 2.30pm Monday – Saturday

12.00pm – 8pm Sundays

Served on white or granary bloomer or ciabatta, with homemade coleslaw and salad garnish.

Add chips for an extra £1.40

Roast beef, rocket and beetroot £6.25

Hereford Hop cheddar with apple and pear chutney £5.65

Bacon, mushroom and onion £6.25

Curried egg mayonnaise and watercress £5.65

Ham, cheese and apple with pickle £5.75

Tuna, spring onion, chilli, lime juice and coriander £5.75

Roast chicken, chorizo, smoked paprika and jalapeno mayonnaise £5.95

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

Or why not try our homemade Winter Warmer hedgerow liqueurs Blackberry, Apple & Rhubarb Vodka or Plum & Damson Spiced Rum £3.00

Cup of Tea £1.75

Cup of Coffee £2.00

Cappuccino/Latte £2.30