



NIBBLES

Chargrilled sourdough, basil, parmesan & roast garlic butter, olive oil & balsamic	GF	6.5
Homemade nachos, cheese, jalapenos & tomato salsa	V	6.5
Vegan anti pasta, sun blush tomatoes, mixed olives & hummus, warm ciabatta	VE GF	7.5
Mixed marinated olives	VE GF	4.5

STARTERS

Pan fried haddock & king prawn fishcake, poached free range egg, Fleece tartare sauce		8.5
Confit duck terrine wrapped in Parma ham, onion chutney, homemade brioche	GFA	9.5
Homemade seasonal vegetable soup, warm bread & salted butter	GFA VEA	7
Roasted beetroot, fennel & butterbean salad, glazed goats' cheese, candied walnuts, lemon & herb vinaigrette	V GF	8
Crispy ham hock & brie fritters, roast apple puree, celeriac remoulade	GF	8.5

MAINS

Beer-battered haddock fillet, homemade chips, mushy peas & Fleece Tartare sauce	GF	19	
Locally made faggots wrapped in smoked bacon, leek mash, peas & onion gravy		18.5	
Pan fried seabream fillet, roast new potatoes, celeriac puree, crispy mussels, salsa verde	GF	23	
Maple cured and smoked Gloucestershire Pork shoulder, bubble & squeak, fried duck egg, salsa verde	GF	20	
Chargrilled aubergine, garlic & herb glaze, white bean & mushroom stew, crispy kale	VE GF	18	
Pan roast rump of Cotswold lamb, roast garlic & parmesan gratin potato, spring greens Glazed carrots, rosemary jus	GF	23	
Plant-based burger, tomato salsa, vegan feta, caramelised onions, toasted bun, lettuce & skin on fries	GFA VE	18	
Fleece burger: 6oz dry aged, smashed patty, mature cheddar, caramelised onions, homemade burger sauce, tomato, lettuce & pickles, toasted bun, skin on fries	GFA	19	
Add Smoked Bacon	2	Add Stilton	2

V - Vegetarian, VE - Vegan, VEA – Vegan option available, GFA - Gluten Free Available. Ask for our Daily Specials.

If dining outside, please make a note of your table number when ordering at the Bar. Many of our dishes can be adapted to suit your diet - please just ask a member of staff. Some of our food contains allergens. If you have a food allergy or intolerance, please speak to a member of staff for more information. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173



AWARD WINNING FLEECE PIES

Dry Aged Steak & Local Ale	19
Curried lentil, sweet potato & spinach VE	18
Roast chicken, ham & leek	19
All served with buttered vegetables, Fleece chips or creamy mash, Fleece gravy VEA	

SIDES

Fleece Homemade Chips or Skin on Fries V GF	4.5	Add Stilton or cheddar	2
Leek mash V GF	4.5	Mixed salad VE GF	4
New potatoes, salsa verde VEA GF	5	Buttered mixed vegetables VEA GF	4.5
Roasted root vegetables VEA GF	5		

DESSERTS

Fleece tiramisu, rum & raisin ice cream, coffee biscuits	8
Sticky toffee & ale pudding, caramel sauce, vanilla ice cream	8
Treacle spotted dick, vanilla bean custard or clotted cream ice cream	8
Vegan chocolate truffle brownie, vegan ice cream, lime syrup, berry compote VE GF	9
Selection of local & British cheeses, homemade apricot chutney, biscuits, grapes & celery <i>Ask your server for this week's cheese selection</i>	12
Nose of cheese & 50ml glass of port GF	10
Selection of ice creams & sorbets, raspberry sauce GFA VEA	
	1 scoop 3 2 scoops 5 3 scoops 7

HOT DRINKS

Americano	3.2	Espresso / Double	1.9 / 2.4	Cappuccino	3.5
Latte	3.5	English Breakfast Tea	2.2	Fruit and Herbal Tea	2.2

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SANDWICH MENU

SERVED MON-FRI 12-2.30PM

ALL SERVED ON WHITE OR WHOLEMEAL BLOOMER BREAD,
TORTILLA CHIPS & HOMEMADE COLESLAW GFA

Glazed ham, wholegrain mustard, plum tomatoes	8.5
Chicken, bacon & mayo	8.5
Spiced hummus, rocket, vegan feta VE	8
Tuna, lemon and black pepper mayo and cucumber	8.5
Free range egg, rocket, mayonnaise V	8
Mature Croxton Manor cheddar, farmhouse pickle V	8

ADD FRIES FOR 3

ADD HAND CUT CHIPS FOR 4 **GFA**

GLUTEN FREE BREAD AVAILABLE ON REQUEST

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Mixed marinated olives VE GF	4.5

STARTERS

Pan fried haddock & king prawn fishcake, poached free range egg, Fleece tartare sauce	8.5
Confit duck terrine wrapped in Parma ham, onion chutney, homemade brioche GFA	9.5
Homemade seasonal vegetable soup, warm bread & salted butter GFA VEA	7
Roasted beetroot, fennel & butterbean salad, glazed goats' cheese, candied walnuts, lemon & herb vinaigrette V GF	8
Crispy ham hock & brie fritters, roast apple puree, celeriac remoulade GF	8.5

SUNDAY ROASTS

<i>served with Yorkshire pudding, roast potatoes, seasonal local vegetables, and cauliflower cheese</i>	
Sirloin of Cotswold dry aged 30-day matured beef, cooked medium to rare GFA	19.5
Loin of Gloucestershire Old Spot pork, crackling, stuffing GFA	18
Breast of free-range chicken GFA	18
Slow roasted leg of lamb, mint sauce GFA	19.5
	Add an extra meat for 1.5
Nut Roast, roast potatoes, seasonal local vegetables VEA	17

AWARD WINNING FLEECE PIES

Dry Aged Steak & Local Ale	19
Curried lentil, sweet potato & spinach VE	18
served with roast potatoes, seasonal local vegetables, Fleece gravy VEA	

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SUNDAY

MENU



ADDITIONAL MAINS

Beer-battered haddock fillet, homemade chips, mushy peas & Fleece Tartare sauce GF	19
Chargrilled aubergine, garlic & herb glaze, white bean & mushroom stew, crispy kale VE GF	18
Plant-based burger, tomato salsa, vegan feta, caramelised onions, toasted bun, lettuce & skin on fries GFA VE	18
Fleece burger: 6oz dry aged, smashed patty, mature cheddar, caramelised onions, homemade burger sauce, tomato, lettuce & pickles, toasted bun, skin on fries GFA	19
Add Smoked Bacon	2
Add Stilton	2

SIDES

Fleece Homemade Chips or Skin on Fries V GF	4.5	Add Stilton or cheddar	2
Leek mash V GF	4.5	Mixed salad VE GF	4
New potatoes, salsa verde VEA GF	5	Buttered mixed vegetables VEA GF	4.5
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Nose of cheese & 50ml glass of port GF	10
Selection of ice creams & sorbets, raspberry sauce GFA VEA	
1 scoop	3
2 scoops	5
3 scoops	7

HOT DRINKS

Americano	3.2	Espresso / Double	1.9 / 2.4	Cappuccino	3.5
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CHILDREN'S MENU

Here at the Fleece Inn, we are proud to offer delicious homemade food created with locally sourced and seasonal quality produce.
In addition to this children's menu, we can provide main meals as a child's portion - please ask your server for details.

Main Course £8 / 2 Courses £10 / 3 Courses £12

Soup of the Day, warm bread **VEA GFA**
Homemade nachos, cheese & hummus **V**
Cheesy garlic bread **V**
Vegetable sticks, mayonnaise **V**

Mini fish & chips **GF**
Cheeseburger, fries & salad
Sausage & mash, peas & gravy **VEA**
Crisp battered chicken chunks, fries, salad **VEA**

Sticky toffee pudding, vanilla ice-cream
Chocolate ice cream, choc chip cookies
Spotted Dick, custard
Vegan chocolate brownie, raspberry sorbet **VE GF**
Selection of ice creams & sorbets **VEA**

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