



## NIBBLES

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

## STARTERS

|   |                |     |
|---|----------------|-----|
| Pan fried haddock & king prawn fishcake, poached free range egg, Fleece tartare sauce                       |                | 8.5 |
| Rustic pork, smoked bacon & black pudding terrine, pickled vegetables, grilled sourdough                    | <b>GFA</b>     | 8   |
| Homemade seasonal vegetable soup, warm bread & salted butter  | <b>GFA VEA</b> | 7   |
| Roasted beetroot, fennel & butterbean salad, glazed goats' cheese, candid walnuts, lemon & herb vinaigrette | <b>V GF</b>    | 8   |
| Crispy ham hock & brie fritters, roast apple puree, celeriac remoulade                                      | <b>GF</b>      | 8.5 |

## MAINS

|  |               |             |   |
|--|---------------|-------------|---|
| Beer-battered haddock fillet, homemade chips, mushy peas & Fleece Tartare sauce  | <b>GF</b>     | 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   | <b>GF</b>     | 23          |   |
| Gloucestershire pork shoulder slow cooked in local cider, sausage meat & suet dumplings, roast root vegetables, January king cabbage                         |               | 22          |   |
| Chargrilled aubergine, garlic & herb glaze, white bean & mushroom stew, crispy kale  | <b>VE GF</b>  | 18          |   |
| Braised dry aged short rib, Fleece mac & cheese, stilton glaze, warm sourdough   |               | 24          |   |
| Plant-based burger, tomato salsa, vegan feta, caramelised onions, toasted bun, lettuce & skin on fries   | <b>GFA VE</b> | 18          |   |
| Fleece burger: 6oz dry aged, smashed patty, mature cheddar, caramelised onions, homemade burger sauce, tomato, lettuce & pickles, toasted bun, skin on fries | <b>GFA</b>    | 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 <b>VE</b>  | 18 |
| Roast chicken, ham & leek   | 19 |
| All served with buttered vegetables, Fleece chips or creamy mash, Fleece gravy <b>VEA</b> |    |

## SIDES

|  |     |   |     |
|--|-----|---|-----|
| Fleece Homemade Chips or Skin on Fries <b>V GF</b> | 4.5 | Add Stilton or cheddar                  | 2   |
| Leek mash <b>V GF</b>                              | 4.5 | Mixed salad <b>VE GF</b>                | 4   |
| New potatoes, salsa verde <b>VEA GF</b>            | 5   | Buttered mixed vegetables <b>VEA GF</b> | 4.5 |
| Roasted root vegetables <b>VEA GF</b>              | 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 <b>VE GF</b>   | 9  |
| Selection of local & British cheeses, homemade apricot chutney, biscuits, grapes & celery<br><i>Ask your server for this week's cheese selection</i> | 12   |
| Nose of cheese & 50ml glass of port <b>GF</b>  | 10   |
| Selection of ice creams & sorbets, raspberry sauce <b>GFA VEA</b>  |  |
|  | 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 |

**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



## 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 <b>VE</b>             | 8   |
| Tuna, lemon and black pepper mayo and cucumber          | 8.5 |
| Free range egg, rocket, mayonnaise <b>V</b>             | 8   |
| Mature Croxton Manor cheddar, farmhouse pickle <b>V</b> | 8   |

ADD FRIES FOR 3

ADD HAND CUT CHIPS FOR 4 **GFA**

GLUTEN FREE BREAD AVAILABLE ON REQUEST

**V - Vegetarian, VE - Vegan, VEA – Vegan option available,  
GFA - Gluten Free Available.**

**If dining outside, please get a table number from the bar when ordering. Cutlery & condiments are outside the main door.**

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 inside, please respect others space, especially when at the bar. Thank you. 01386 831173



## 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 |
| Rustic pork, smoked bacon & black pudding terrine, pickled vegetables, grilled sourdough GFA                     | 8   |
| Homemade seasonal vegetable soup, warm bread & salted butter GFA VEA   | 7   |
| Roasted beetroot, fennel & butterbean salad, glazed goats' cheese, candid 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 |    |

**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

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 |
| 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 | 12                          |
| <i>Ask your server for this week's cheese selection</i>                                   |                             |
| 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 |

**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



## 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**  
Mac & Cheese, garlic bread **V**

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**

**V - Vegetarian, VE - Vegan, GFA - Gluten Free Available**

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 for more information.

Please advise service staff of any special requirements on ordering. Thank you. 01386 831173.