

NIBBLES

Tempura vegetables with soy & sesame dip GF VE		5.5
Maple glazed pigs in blankets		5.5
Grilled sourdough, roast garlic & tomato butter, balsamic and olive oil GFA	VEA	6
Marinated olives, sun blush tomatoes, hummus with warm ciabatta GFA VI	E	7
STARTERS		
Spiced squash & lentil soup with warm bread & butter GFA VEA		7
Homemade chicken liver pate, red onion & cranberry jam, toasted sourdough, pickles GFA		9
Smoked ham hock, double Gloucestershire croquettes & tomato chutney		8.5
Crayfish & home-smoked trout cocktail, dill & lemon crème fraiche, cucum	nber, granary bread <mark>Gl</mark>	⁻ A 9.5
Warm beetroot, squash & butter bean salad, glazed goats cheese & walnu	ut vinaigrette GF VEA	8.5
Caramelised red onion & brie tartlet, homemade piccalilli & rocket V		8.5
MAINS		
Roast bronze turkey breast, sausage & chestnut stuffing, with all the trimm	nings GFA	21
Gloucestershire pork medallions, Parma ham, creamed leeks, parmesan po	•	
apple puree, cider and mustard sauce GFA	·	22
Beer battered haddock fillet, homemade chips, Fleece tartare sauce, peas	& curry sauce GF	19
Locally made faggots, smoked bacon bubble & squeak, peas & onion grave	У	18
Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem	ı broccoli, gravy <mark>VE</mark>	19
The Fleece Burger, 6oz smashed dry aged pattie, mature cheddar, homemalettuce, tomato & pickles on a toasted bun GFA (VEA)	ade burger sauce,	18.5
Add smoked back bacon	2 Add Stilton	2
Beetroot falafel, toasted flatbread, harissa spiced hummus, pickled red ca		18
vegan feta, pomegranate molasses, served with skin on fries VE GFA	bbuge, buby gem,	10
Pan roast venison haunch, port braised red cabbage, maple glazed root ve roast potatoes, bacon & shallot gravy GFA	egetables,	24
Pan fried seabass, fennel roast pepper, new potatoes, saffron and brown of	crab sauce	22



FLEECE PIES

Dry-aged longhorn Curried lentil, swee Roast turkey, pigs i	t potato 8	& spinach <mark>VE</mark>			19 18 19
All served with sea	sonal but	tered vegetables, mash potato	or chip	os, & Fleece gravy <mark>VEA</mark>	
	SIDES				
Homemade chips o Creamed Brussel s Buttered mixed veg Roast potatoes, pig	prouts, sr etables <mark>V</mark>	noked bacon & parmesan VA /EA	4.5 6 4.5 7	Add Stilton or cheddar	2
		DESSERTS			
Sticky toffee and ale Christmas pudding, brandy caramel sauce, vanilla ice-cream Mince pie crème brûlée, spiced shortbread, cassis sorbet Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree Vegan raspberry and gin cheesecake, raspberry sorbet GFVE		8 8 9 9			
Selection of local c homemade chutney		Vorcester Blue, Double Glouc rs & grapes <mark>GFA</mark>	ester, R	collright Camembert, with	11
Selection of ice cre	ams & so	orbets GFA VEA	1 sco	op 3 2scoops 5 3scoops	7
Nose of cheese & 5 Cafetiere of coffee	•	•			10 4
		HOT DRINI	KS		
Mulled wine (175ml) 4.5 Mulled Cider (half pint) 2.6					
Festive coffees available from 4.25 – see Specials Board					
Americano Latte	3.2 3.5	Espresso / Double English Breakfast Tea	1.9 / 2 2.2	2.4 Cappuccino Fruit and Herbal Tea	3.5 2.2



SERVED MON-FRI 12-2.30PM

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

Glazed ham, wholegrain mustard, plum tomatoes	8.5
Turkey, stuffing, pigs in blankets and 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

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







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, bread and butter VEA GFA
Hummus, cucumber sticks VE
Cheesy garlic bread V
Crispy battered vegetables, ketchup V

Mini fish & chips and peas GF
Cheeseburger, and fries
Crispy chicken chunks, fries, and vegetables
Mini Turkey roast GFA
Crispy Vegan "chicken", fries and vegetables VE

Sticky Toffee Christmas Pudding, vanilla ice cream Chocolate Tart, raspberry sorbet Cookies and ice cream Selection of Ice-creams or Sorbet, VEG

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NIBBLES

NIDDLES		
Tempura vegetables with soy & sesame dip GF VE Maple glazed pigs in blankets	5.5 5.5	
Grilled sourdough, roast garlic & tomato butter, balsamic and olive oil GFA VEA	6	
Marinated olives, sun blush tomatoes, hummus with warm ciabatta GFA VE	7	
STARTERS		
Spiced squash & lentil soup with warm bread & butter GFA VEA	7	
Homemade chicken liver pate, red onion & cranberry jam, toasted sourdough, pickles GFA		
Smoked ham hock, double Gloucestershire croquettes & tomato chutney		
Crayfish & home-smoked trout cocktail, dill & lemon crème fraiche, cucumber, granary bread GFA 9.5		
Warm beetroot, squash & butter bean salad, glazed goats cheese & walnut vinaigrette GF VEA		
Caramelised red onion & brie tartlet, homemade piccalilli & rocket V	8.5	
SUNDAY ROASTS		
served with Yorkshire pudding, roast potatoes, seasonal local vegetables, and cauliflower cheese		
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		
Roast bronze turkey breast, sausage & chestnut stuffing, with all the trimmings GFA	21	
Slow roasted leg of lamb, mint sauce GFA	19.5	
Add an extra meat for 1.5		

FLEECE PIES

17

Nut Roast, roast potatoes, seasonal local vegetables VEA

Dry-aged longhorn 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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ADDITIONAL MAINS

	ADDITION	IL WITHING		
Beer battered haddock fillet, homemade chips, Fleece tartare sauce, peas & curry sauce GF Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem broccoli, gravy VE The Fleece Burger, 6oz smashed dry aged pattie, mature cheddar, homemade burger sauce, lettuce, tomato & pickles on a toasted bun GFA (VEA)			18.5	
	Add sm	oked back bacon 2 Add Stiltor	ո 2	
Beetroot falafel, toasted flatbread, harissa spiced hummus, pickled red cabbage, baby gem, vegan feta, pomegranate molasses, served with skin on fries VE GFA			18	
	SID	ES		
	Homemade chips or skin on fries GF Creamed Brussel sprouts, smoked bacon & parmesa Buttered mixed vegetables VEA Roast potatoes, pigs in blankets & gravy	4.5 Add Stilton or cheddar n VA 6 4.5 7	2	
	DESSE	RTS		
Sticky toffee and ale Christmas pudding, brandy caramel sauce, vanilla ice-cream Mince pie crème brûlée, spiced shortbread, cassis sorbet Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree Vegan raspberry and gin cheesecake, raspberry sorbet GFVE			8 8 9 9	
Selection of local cheeses: Worcester Blue, Double Gloucester, Rollright Camembert, with homemade chutney, crackers & grapes GFA			11	
	Selection of ice creams & sorbets GFA VEA	1 scoop 3 2 scoops 5 3 scoop	os 7	
	Nose of cheese & 50ml glass of port Cafetiere of coffee & mini mince pie		10 4	
HOT DRINKS				
Mulled wine (175ml) 4.5 Mulled Cider (half pint) 2.6 Festive coffees available from 4.25 – see Specials Board				
	Americano 3.2 Espresso / Double Latte 3.5 English Breakfast Tea	1.9 / 2.4 Cappuccino 2.2 Fruit and Herbal T	3.5 ea 2.2	

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