

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 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	9
Smoked ham hock, double Gloucestershire croquettes & tomato chutney	8.5
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	8.5
Caramelised red onion & brie tartlet, homemade piccalilli & rocket V	8.5

MAINS

Roast bronze turkey breast, sausage & chestnut stuffing, with all the trimmings GFA	21
Gloucestershire pork medallions, Parma ham, creamed leeks, parmesan potatoes, 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 gravy	18
Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem broccoli, gravy VE	19
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 smoked back bacon 2 Add Stilton	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
Pan roast venison haunch, port braised red cabbage, maple glazed root vegetables, roast potatoes, bacon & shallot gravy GFA	24
Pan fried seabass, fennel roast pepper, new potatoes, saffron and brown crab sauce	22

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



FLEECE PIES

Dry-aged longhorn steak & local ale	19
Curried lentil, sweet potato & spinach VE	18
Festive Pie - Roast turkey, pigs in blankets & stuffing	19

All served with seasonal buttered vegetables, mash potato or chips, & Fleece gravy **VEA**

SIDES

Homemade chips or skin on fries GF	4.5	Add Stilton or cheddar	2
Creamed Brussel sprouts, smoked bacon & parmesan VA	6		
Buttered mixed vegetables VEA	4.5		
Roast potatoes, pigs in blankets & gravy	7		

DESSERTS

Sticky toffee and ale Christmas pudding, brandy caramel sauce, vanilla ice-cream	8
Mince pie crème brûlée, spiced shortbread, cassis sorbet	8
Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree	9
Vegan raspberry and gin cheesecake, raspberry sorbet GFVE	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 scoops 7
Nose of cheese & 50ml glass of port	10
Cafetiere of coffee & mini mince pie	4

HOT DRINKS

Mulled wine (175ml) 5 Mulled Cider (half pint) 2.6

Festive coffees available from 4.25 – see Specials Board

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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the Fleece Inn

SANDWICH MENU 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

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

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the Fleece Inn

Bretforton



SUNDAY

MENU

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 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	9
Smoked ham hock, double Gloucestershire croquettes & tomato chutney	8.5
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	8.5
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	18
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
Nut Roast, roast potatoes, seasonal local vegetables VEA	17

FLEECE PIES

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

Beer battered haddock fillet, homemade chips, Fleece tartare sauce, peas & curry sauce GF	19
Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem broccoli, gravy VE	19
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 smoked back bacon	2
Add Stilton	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

SIDES

Homemade chips or skin on fries GF	4.5	Add Stilton or cheddar	2
Creamed Brussel sprouts, smoked bacon & parmesan VA	6		
Buttered mixed vegetables VEA	4.5		
Roast potatoes, pigs in blankets & gravy	7		

DESSERTS

Sticky toffee and ale Christmas pudding, brandy caramel sauce, vanilla ice-cream	8
Mince pie crème brûlée, spiced shortbread, cassis sorbet	8
Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree	9
Vegan raspberry and gin cheesecake, raspberry sorbet GFVE	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 scoops 7
Nose of cheese & 50ml glass of port	10
Cafetiere of coffee & mini mince pie	4

HOT DRINKS

Mulled wine (175ml)	5	Mulled Cider (half pint)	2.6
Festive coffees available from 4.25 – see Specials Board			
Americano	3.2	Espresso / Double	1.9 / 2.4
Latte	3.5	English Breakfast Tea	2.2
		Cappuccino	3.5
		Fruit and Herbal Tea	2.2

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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, 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

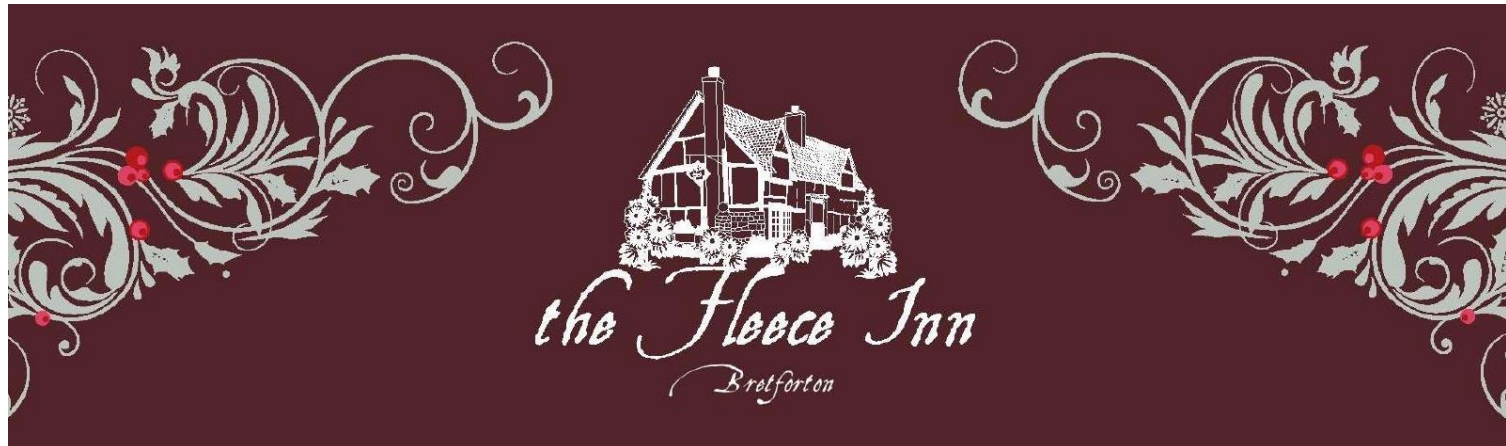
Selection of ice-creams or sorbet, **VEG**

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CHRISTMAS BY CANDLELIGHT

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 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	9
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	8.5

MAINS

Roast bronze turkey breast, sausage & chestnut stuffing, with all the trimmings GFA	21
Gloucestershire pork medallions, Parma ham, creamed leeks, parmesan potatoes, apple puree, cider and mustard sauce GFA	22
Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem broccoli, gravy VE	19
Pan fried seabass, fennel roast pepper, new potatoes, saffron & brown crab sauce	22
Pan roast venison haunch, port braised red cabbage, roast potatoes, maple glazed root vegetables, bacon & shallot gravy GFA	24

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CHRISTMAS BY CANDLELIGHT

SIDES

Homemade chips or skin on fries GF	4.5
Buttered mixed vegetables VEA	4.5
Creamed Brussel sprouts, smoked bacon & parmesan VA	6
Roast potatoes, pigs in blankets & gravy	7

DESSERTS

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Mince pie crème brûlée, spiced shortbread, cassis sorbet	8
Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree	9
Vegan raspberry and gin cheesecake, raspberry sorbet GF VE	9
Selection of local cheeses with homemade chutney, crackers & grapes GFA (Worcester Blue, Double Gloucester, Rollright Camembert)	11
Nose of cheese & 50ml glass of port	10
Cafetiere of coffee & mini mince pie	4

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