



NIBBLES

| | | |
|---|--------|---|
| Grilled sourdough, sundried tomato & herb butter, olive oil & balsamic | V GFA | 5 |
| Vegan Anti-pasta, marinated olives, balsamic onions, sundried tomatoes, hummus, ciabatta crisps | VE GFA | 6 |
| Raw asparagus, truffle & parmesan mayonnaise | V GF | 6 |

STARTERS

| | | |
|--|---------|-----|
| Steamed local asparagus, poached free range egg, hollandaise | V GF | 9 |
| Steamed half round local asparagus with hollandaise | V GF | 8 |
| Smoked haddock & double cheese rarebit, toasted sourdough crumpet, tomato & spring onion salad | | 9 |
| Local asparagus soup, warm bread, butter | VEA GFA | 7 |
| Crispy pork cheek, pineapple & chilli jam, homemade kimchi | | 8.5 |
| Simply steamed local asparagus, melted butter, brown bread | GFA VEA | 8 |
| Pigeon 'Wellington', puy lentils & smoked bacon, raspberry vinaigrette | | 10 |
| Chargrilled local asparagus, Serrano ham, pecorino cheese, sourdough | GFA | 9 |
| Asparagus, pea & mint arancini, herb ricotta, truffle honey | V | 8 |

MAINS

| | | |
|--|--|----|
| Beer-battered haddock fillet, Fleece chips, homemade tartare sauce, garden peas | GF | 18 |
| | Add Asparagus | 3 |
| Steamed full round local asparagus with hollandaise | V GF | 16 |
| Honey glazed bacon steak, colcannon mash, cider braised onions, tenderstem broccoli, sage gravy | | 19 |
| Home cooked gammon ham, Cornish new potatoes, asparagus | GF | 17 |
| Pan roast cod loin, Cornish new potatoes, spring cabbage & asparagus, crispy ham, carrot & vermouth butter sauce | GF | 23 |
| Roast duck breast, duck fat chips, peas, smoked bacon, confit duck leg, port gravy | | 24 |
| Locally-made pork faggots, mash, peas & savoy cabbage, onion gravy | | 17 |
| Curried mushroom kebabs, chickpea & spinach dhal, coconut pilaf rice, mango chutney | VE GF | 17 |
| Plant-based burger, tomato salsa, brie, lettuce, tomato & pickle, toasted bun, fries | VEA GFA | 17 |
| Fleece Burger: smashed 6oz dry aged longhorn patty, burger sauce, mature cheddar, nacho cheese, lettuce, tomato & pickle, toasted bun, fries | GFA | 18 |
| | Add Asparagus 3 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

| | |
|---|----|
| Local ale, dry aged longhorn beef and mushroom | 19 |
| Roast vegetable, sweet potato & lentil VE | 18 |
| Chicken, asparagus & smoked bacon | 19 |
| All served with buttered vegetables, Fleece chips or creamy mash, Fleece gravy VEA | |

SIDES

| | | | |
|---|-----|--|-----|
| Triple cooked hand cut chips or skinny fries GF VE | 4.5 | Buttered mixed vegetables VEA GF | 4.5 |
| add Stilton or cheddar | 2 | | |
| Duck fat chips, parmesan, truffle mayo | 6 | Jersey Royals, chives & butter GF VEA | 4.5 |
| Half round asparagus GF VEA | 8 | Full round asparagus GF VEA | 16 |

DESSERTS

| | |
|--|---|
| Baileys, brioche & white chocolate bread & butter pudding, vanilla custard | 7.5 |
| Sticky toffee & ale pudding, caramel sauce, salted caramel ice-cream | 7.5 |
| Local rhubarb & almond Bakewell tart, clotted cream, rhubarb compote | 7.5 |
| Chocolate Torte, ginger & orange syrup, vegan vanilla ice-cream VE GF | 8 |
| Selection of local cheeses, homemade chutney, celery, biscuits & grapes GFA | 10 |
| Selection of ice creams & sorbets, raspberry sauce GFA, VEA | 1 scoop 2.5 2 scoops 4.5 3 scoops 6 |
| Nose of cheese & 50ml glass of port | 9 |

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 |

British Asparagus Festival 23rd April – 21st June

Bretforton Silver Band Asparagus Auction Sun 26th May

St Leonards Asparagus Auction Sun 2nd June

Why not try the locally made Hussingtree Asparagus Gin?



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SANDWICH MENU

SERVED MON-FRI 12-2.30PM

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

| | |
|---|-----|
| Honey-roast ham, plum tomato, Dijon mustard | 8 |
| Chicken, bacon, asparagus | 8 |
| Hummus, rocket, asparagus VE | 7.5 |
| Cheese, spring onion, mayonnaise V | 7.5 |
| Tuna, sweetcorn & tomato salsa | 7.5 |

ADD FRIES FOR 3

ADD HAND CUT CHIPS FOR 4

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.

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SUNDAY

MENU



NIBBLES

| | |
|--|---|
| Grilled sourdough, sundried tomato & herb butter, olive oil & balsamic V GFA | 5 |
| Vegan Anti-pasta, marinated olives, balsamic onions, sundried tomatoes, hummus, ciabatta crisps VE GFA | 6 |
| Raw asparagus, truffle & parmesan mayonnaise V GF | 6 |

STARTERS

| | |
|--|-----|
| Steamed local asparagus, poached free range egg, hollandaise V GF | 9 |
| Steamed half round local asparagus with hollandaise V GF | 8 |
| Smoked haddock & double cheese rarebit, toasted sourdough crumpet, tomato & spring onion salad | 9 |
| Local asparagus soup, warm bread, butter VEA GFA | 7 |
| Crispy pork cheek, pineapple & chilli jam, homemade kimchi | 8.5 |
| Simply steamed local asparagus, melted butter, brown bread GFA VEA | 8 |
| Pigeon 'Wellington', puy lentils & smoked bacon, raspberry vinaigrette | 10 |
| Chargrilled local asparagus, Serrano ham, pecorino cheese, sourdough GFA | 9 |
| Asparagus, pea & mint arancini, herb ricotta, truffle honey V | 8 |

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 |
| Breast of free-range Chicken GFA | 18 |
| Slow Roasted leg of lamb, mint sauce GFA | 19.5 |
| | Add an extra meat for 1.5 |
| Roast butternut squash, vegan pesto, roast potatoes, seasonal vegetables VEA | 17 |

AWARD WINNING FLEECE PIES

| | |
|---|----|
| Local ale, dry aged longhorn beef and mushroom | 19 |
| Roast vegetable, sweet potato & lentil VE | 18 |
| served with roast potatoes, seasonal local vegetables, Fleece gravy VEA | |

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SUNDAY

MENU



ADDITIONAL MAINS

| | |
|--|----|
| Beer-battered haddock fillet, Fleece chips, homemade tartare sauce, garden peas GF | 18 |
| Add Asparagus | 3 |
| Steamed full round local asparagus with hollandaise V GF | 16 |
| Curried mushroom kebabs, chickpea & spinach dhal, coconut pilaf rice, mango chutney VE GF | 17 |
| Plant-based burger, tomato salsa, brie, lettuce, tomato & pickle, toasted bun, fries VEA GFA | 17 |
| Fleece burger: smashed 6oz dry aged longhorn patty, burger sauce, mature cheddar, | 18 |
| nacho cheese, lettuce, tomato & pickle, toasted bun, fries GFA | |
| Add Asparagus 3 Add Smoked Bacon 2 Add Stilton 2 | |

SIDES

| | | | |
|--|-----|---------------------------------------|-----|
| Triple cooked hand cut chips or skinny fries GF VE | 4.5 | Buttered mixed vegetables VEA GF | 4.5 |
| add Stilton or cheddar | 2 | | |
| Duck fat chips, parmesan, truffle mayo | 6 | Jersey Royals, chives & butter GF VEA | 4.5 |
| Half round asparagus GF VEA | 8 | Full round asparagus GF VEA | 16 |

DESSERTS

| | |
|---|---|
| Baileys, brioche & white chocolate bread & butter pudding, vanilla custard | 7.5 |
| Sticky toffee & ale pudding, caramel sauce, salted caramel ice-cream | 7.5 |
| Local rhubarb & almond Bakewell tart, clotted cream, rhubarb compote | 7.5 |
| Chocolate Torte, ginger & orange syrup, vegan vanilla ice-cream VE GF | 8 |
| Selection of local cheeses, homemade chutney, celery, biscuits & grapes GFA | 10 |
| Selection of ice creams & sorbets, raspberry sauce GFA, VEA | |
| | 1 scoop 2.5 2 scoops 4.5 3 scoops 6 |
| Nose of cheese & 50ml glass of port | 9 |

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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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**

Hummus, cucumber sticks, crisp breads **VE**

Fish goujons, ketchup

Crispy mac & cheese bites **V**

Mini fish & chips, garden peas **GF**

Mini cheeseburger & fries

Sausage & mash, vegetables, gravy **VEA**

Crispy chicken bites, fries, salad

Cheese & tomato French-style pizza, fries **VEA**

White chocolate bread & butter pudding, custard

Sticky toffee pudding, caramel sauce

Rhubarb & almond Bakewell tart, vanilla ice-cream

Chocolate torte, vegan vanilla ice-cream **VE GF**

Selection of ice cream, chocolate & raspberry sauce **GFA VEA**

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