

NIBBLES

Chargrilled sourdough, sun dried tomato butter, olive oil & balsamic GFA V					
/egan anti-pasta, marinated olives, hummus, balsamic pickled onions,					
ciabatta crisps, sun dried tomatoes VE					
Honey baked feta, warm pitta bread, pickled chilli GFA VEA	5				
Crispy mussels, saffron aioli	5.5				
STARTERS					
Maple glazed pig cheek, parsnip puree & crisp, sherry vinegar reduction GF	8				
Home cured smoked brisket, toasted crumpet, Double Gloucester rarebit, pickled onion	8.5				
Balsamic roast beetroot, whipped goats' cheese, pomegranate molasses, radicchio, toasted hazelnuts VEA	8				
King prawn & vegetable spring roll, chilli, lime & coriander dipping sauce, cucumber & pickled ginger salad	9				
Homemade soup of the day, warm bread & butter VEA GFA	6.5				
Local pigeon wellington, carrot puree, wild mushrooms, Parma ham, red wine sauce	9				
Roast pepper, basil & ricotta arancini, truffle honey, rocket V	7.5				
MAINS					
Beer-battered haddock fillet, triple cooked chips, Fleece tartare sauce, garden peas GF	18				
Slow-cooked beef rib, braised red cabbage, roast carrots, mash, fresh horseradish, pearl onion sauce GF	22				
Gloucestershire pork escalope, sauté potato, black pudding & apple, fried duck egg, crispy sage & capers	20				
Locally-made faggots, bacon bubble & squeak, onion gravy	17				
Chargrilled field mushroom burger, vegan feta, salsa, pickles, lettuce, tomato, toasted bun, fries VE	18				
Roast curried cauliflower, lentil & spinach dhal, coconut & cardamon rice, mint yoghurt, chutney VEA	18				
Pan-fried seabream fillet, smoked salmon & lemongrass fishcake, pak choi, thai red curry sauce	21				
The Fleece dirty burger: two 4oz smash patties, nacho cheese sauce, Monterey Jack cheese Fleece burger sauce, pickles, lettuce & tomato, toasted bun, fries Add Smoked Bacon 2 Add Stilton 2 Add Homemade Pastrami	18				
Add Smoked Bacon 2 Add Stilton 2 Add Homemade Pastrami	3				



AWARD WINNING FLEECE PIES

, ,	Longhorn dry aged beef & ale					18 10
	Sweet potato, lentil & vegan feta VE Chicken, mushroom & leek					18 18
All served with butter	red seas	sonal vegetables <mark>VEA</mark> , ı	mash o	r triple cooked	chips, & Fleece gravy	
		SID	ES			
Triple cooked hand c	•	s or skinny fries GF VE	4.5		ed vegetables VEA GF	4.5
	add S	tilton or cheddar	2	Mixed leaf sa		4
Fleece loaded fries:	Pastran	ni, bacon, nacho chees	e sauce		cabbage VEA GF pv onions, ialapenos	4 9
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		DESSI	ERTS			
The Fleece sticky toffee pudding, salted caramel sauce, clotted cream ice-cream				7		
Steamed almond & syrup sponge, homemade vanilla custard, plum compote				7		
Dark chocolate, coffee & rum delice, caramelised white chocolate, crème fraiche GF				8		
Vegan raspberry frangipane tart, vegan ice cream VE GF				7.5		
Selection of local & British cheeses, homemade chutney, biscuits & grapes GFA					10	
Selection of ice creams & sorbets GFA, VEA 1 scoop 2.5 2 scoops 4.5 3 scoop				s 6		
Nose of cheese & 50ml glass of port GFA						9
HOT DRINKS						
Americano Latte	3.2 3.5	Espresso / Double English Breakfast Tea	a	1.9 / 2.4 2.2	Cappuccino Fruit and Herbal Tea	3.5 2.2

BRITISH ASPARAGUS SEASON STARTS 23RD APRIL -

Join us on St George's Day for the season launch. Silver Band Asparagus Auctions – Sun 26th May St Leonard's Church Asparagus Auction – Sun 2nd June



NIBBLES

Chargrilled sourdough, sun dried tomato butter, olive oil & balsamic GFA V	4.5				
Vegan anti-pasta, marinated olives, hummus, balsamic pickled onions, ciabatta crisps, sun dried tomatoes VE	5				
Honey baked feta, warm pitta bread, pickled chilli GFA VEA	5				
STARTERS					
Maple glazed pig cheek, parsnip puree & crisp, sherry vinegar reduction GF	8				
Home cured & smoked brisket, toasted crumpet, stilton rarebit, pickled red onion	8.5				
Balsamic roast beetroot, whipped goats cheese, pomegranate molasses, radicchio, toasted hazelnuts VEA	8				
Brown crab, potato & spring onion spring roll, sweet chilli & sesame dipping sauce	8.5				
Homemade soup of the day, warm bread & butter VEA GFA	6.5				
Local pigeon wellington, carrot puree, wild mushrooms, parma ham, red wine sauce	9				
Roast pepper, basil & ricotta arancini, truffle honey, rocket V	7.5				
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				
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					

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

served with buttered vegetables VEA, roast potatoes, cauliflower cheese, Fleece gravy.

18

18

Slow-cooked beef brisket, shin & red wine gravy

Sweet potato, lentil & vegan feta VE





ADDITIONAL MAINS

Beer-battered haddock fillet, triple cooked chips, Fleece tartare sauce, garden peas GF						18	
The Fleece dirty burger: two 4oz smash patties, nacho cheese sauce, American cheese, Fleece burger sauce, pickles, lettuce & tomato, toasted bun, fries						18	
	Add S	moked Bacon	2	Add Stil	ton 2	Add Homemade Pastram	i 3
Crispy butternut squash burger, vegan feta, salsa, pickles, lettuce, tomato, toasted bun fries VE					18		
			SIL	DES			
. ,			4.5	Buttered mixed vegetables VEA GF			
add St	ilton or	cheddar		2			
					Braised re	ed cabbage VEA GF	4
Fleece loaded fries: F	oastram	ni, bacon, nach	o chees	se sauce	, cheddar,	crispy onions, jalapenos	9
			DESS	ERTS			
The Fleece sticky toffee pudding, salted caramel sauce, clotted cream ice-cream					7		
Steamed almond & syrup sponge, homemade vanilla custard, plum compote					7		
Dark chocolate, coffee & rum delice, caramelised white chocolate, crème fraiche					8		
Vegan raspberry frangipane tart, vegan ice cream VE					7.5		
Selection of local & British cheeses, homemade chutney, biscuits & grapes GFA 1						10	
Selection of ice creams & sorbets GFA, VEA 1 scoop 2.5 2 scoops 4.5 3 scoop					2.5 2 scoops 4.5 3 scoop	s 6	
Nose of cheese & 50r	nl glass	s of port GFA					9
HOT DRINKS							
Americano Latte	3.2 3.5	Espresso / Do English Breal		а	1.9 / 2.4 2.2	Cappuccino Fruit and Herbal Tea	3.5 2.2
Latto	5.5	English Broat	add 10	ч	- · -	Truit and Horbar Ica	۷.۷



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
Warm Pitta Bread, humous, cucumber sticks VE
Fish goujons, tartare sauce
Crispy mac & cheese bites V

Mini fish & chips GF
Mini 4oz burger, fries & salad
Sausage & mash, vegetables, gravy VEA
Buttermilk chicken strips, fries, salad

Sticky toffee pudding, caramel sauce, ice-cream
Steamed almond & syrup sponge, custard
Dark chocolate, coffee & rum delice
Vegan raspberry frangipane tart VE
Selection of ice cream, chocolate & raspberry sauce GFA 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.



SANDWICH MENU SERVED MON-FRI 12-2.30PM

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

Honey-roast ham, plum tomato, Dijon mustard	7.5
Fleece Coronation chicken	7.5
Hummus, baby gem lettuce, sundried tomatoes VE	7.5
Mature Croxton Manor cheddar, farmhouse pickle V	7.5
Tuna, spring onion, sweetcorn & mayonnaise	7.5
Free-range egg, rocket, mayonnaise V	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.

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