

## NIBBLES | STARTERS

Homemade Soup,  
fresh batch loaf, real butter **5.50**

Crab & Lobster Cakes,  
shellfish mayonnaise **9.00**

Lishmans of Ilkley Black Pudding,  
Welsh rarebit, English muffin,  
poached egg **7.50**

Tempura of King Prawns,  
garlic mayonnaise **8.50**

Spiced Butternut Squash Risotto,  
Yorkshire blue (v) **7.00**

Fleece Pigs In Blankets,  
honey & whiskey glaze,  
mustard dip **7.00**

Yorkshire Puddings,  
braised beef & onion gravy **7.50**

Crispy Breaded Somerset Brie,  
cranberry jam **6.50**

## MAINS

Fleece Hamburger,  
fries **10.00**  
(add cheese & bacon **1.50**)

Fleece's Own Recipe Battered  
Sustainable North Sea Cod,  
chips, mushy peas **12.00**

Free Range Chicken Supreme,  
garlic butter & fries **12.00 GF**

Aberdeen Angus  
Steak & Potato Pie,  
short pastry, mushy peas **12.00**

Vegetable Tagine, fruited  
giant cous cous (v) **12.00 GF**

Breaded King Prawn Scampi,  
house salad, chips,  
crayfish tartar **15.00**

## FISH

*Served with one side of your  
choice, add extra to suit your  
appetite.*

Two Fillets of Sea Bass,  
garlic, thyme & rosemary **15.00 GF**

Pan Fried Best End of Sustainably  
Caught Scottish Cod **14.00 GF**

## SIMPLY STEAK

*Grilled in shallot & parsley butter.  
Served with one side,  
add extras to suit your appetite.*

## CHOOSE YOUR CUT

Barrel Fillet (280g) **26.00 GF**  
Aged Sirloin (280g) **21.00 GF**  
Select Rib-Eye (280g) **20.00 GF**  
Salt Aged Rump (280g) **17.50 GF**

## CHOOSE YOUR SIDES

Steak Garnish: Roasted tomato,  
field mushroom **1.50 GF**  
Triple Cooked Chips **2.50**  
French Fries **2.50**  
Sweet Potato Fries **2.50**  
Buttered Vegetables **2.50 GF**  
Creamed Spinach **2.50 GF**  
Roasted Garlic Field  
Mushrooms **2.50 GF**  
House Mixed Leaf Salad **2.50 GF**  
Mushy or Garden Peas **1.50 GF**  
Onion Rings **2.50**

## ANY EXTRAS?

*(add to any main)*  
Sauces **2.50**  
*Béarnaise, Peppercorn,  
Hollandaise, Red Wine Jus GF*

Two Fried Eggs **3.00 GF**

King Prawn Skewer,  
garlic butter **5.00 GF**

## DESSERTS

Sticky Toffee Pudding,  
toffee sauce,  
caramel ice cream **5.75**

Double Chocolate Brownie,  
chocolate sauce,  
honeycomb ice cream **5.75**

Bakewell Tart,  
raspberry jam,  
flaked almonds & custard **5.75**

Baked Vanilla Cheesecake,  
creme chantilly **5.75**

Golden Syrup Creme Brulee,  
short bread biscuit **5.75**

Selection of Ice Creams,  
three scoops **5.00 GF**

Regional Cheese Selection,  
Somerset Brie, Yorkshire Blue,  
Mature Cheddar **8.00**

## COFFEE & AFTER DINNER DRINKS

Americano **2.50**  
Latte **2.50**  
Cappuccino **2.50**  
Espresso **2.00** | Double **3.00**  
Liqueur Coffee **5.00**  
English Breakfast Tea **2.00**  
Speciality Tea **2.50**

## SANDWICHES

**(GLUTEN FREE ON REQUEST)**  
*Served with fries & a bowl of soup  
Monday to Saturday 12-6pm.*

Fish Finger Sandwich: crispy  
cod goujons, crayfish mayo **10.00**

Hot Beef Melt: caramelised red  
onion jam & Cheddar **10.00**

Ploughman's: mature cheddar,  
apple, gherkin & pickle (v) **10.00**

Prawn, lemon mayonnaise &  
cucumber **9.50**

Crispy Spicy Chicken Wrap,  
sweet chilli mayo **10.00**