

SUMMER AT THE FLEECE

Hooray for Summer - the season of wonderful British soft fruit & the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb & day-boat fish are abundant & beautiful. And why not celebrate any famous sporting victories
(or soothe disappointments) with a top-notch English sparkling wine?

DELI

Warm Mini Loaf & Roasted Garlic Butter 2.75

Puttanesca Olives 2.75

BUTCHER'S BOARD 14.75

Rare Roast Beef, Minted Lamb Croquettes,
Air-dried Dorset Pork, Pulled Chicken Sliders,
Pickles, Chutney & Malted Toast

CHEESE BOARD 13.75

Tor, Camembert Gillot AOC, Sheep Rustler,
Double Barrel Poacher, Blue Monday, Chutney,
Apples, Celery, Garden Chutney & Crackers

VEGGIE BOARD 13.75

Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Courgette & Feta Salad, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers & Toasted Pitta

FISH BOARD 14.75

Crab & Prawn Mayo, Smoked Mackerel Fillets,
Salt & Pepper Squid, Whitebait & Lemon Mayo,
Soused Cucumber & Fennel, Malted Toast

STARTERS

Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50

Soup of the Day - See Blackboard 5.25

Minted Lamb Croquettes, Green Bean & Fennel Salad, Whipped Goats' Curd 7.00

Grilled Cornish Sardines, Heritage Tomato Bruschetta & Salsa Verde 6.75

Warm Baby Aubergines, Pepper Salsa & Basil Mayonnaise 6.50

Chilli-spiked Crab Cakes, Summer Slaw, Sweet Chilli & Mango Dip 8.75

EITHER/OR

Starter/Main

Superfood Salad of Roast Cauliflower, Tabbouleh, Avocado Houmous & Harissa Dressing 6.75/13.00

Tempura Scallops & Monkfish, Summer Vegetable Salad, Lobster Mayonnaise 9.75/18.25

Roast Artichoke & Tomato Carnaroli Risotto, Basil Pesto, with or without Chicken 7.75/13.00

Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75/14.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50

Cornish Lamb Sirloins, Aubergine & Red Pepper Caponata 19.75

Pan-fried Potato Gnocchi, Sautéed Chanterelles & Broad Beans, Parmesan & Pine Nuts 13.50

Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies 15.25

Curried Halibut, Crushed Potatoes, Coconut & Cauliflower Curry Sauce 18.75

Pan-fried Sea Bass Fillets, Tomato & Courgette Gratin, Basil Pesto 16.75

Salmon & Prawn Fishcake, Crushed Peas, Buttered Courgettes & Bloody Mary Salsa 13.50

Slow & Low - Smoked Beef Brisket, Red Onion & Heritage Tomato Salad, BBQ Sauce 15.75

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds,
dry-aged for superb flavour & tenderness.

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 25.00

28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Watercress, Chips & a choice of either Roast Garlic Butter or Shallot & Red Wine Jus

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings 3.75



SIDES

New Potatoes, Sea Salt & Minted Butter 3.75 Chips 3.50

Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing 3.50

Buttered Courgettes, Peas & Beans 3.75

Summer Garden Salad, Orange & Shallot Dressing 3.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.
A 10% service charge is added to parties of six or more. All tips go to the team.

THE FLEECE

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Have you tried our sister pubs?





THE FLEECE