

LUNCH (Noon - 3pm)

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

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
- Prawn, Crab & Dill Mayonnaise, Shredded Gem on White Bloomer 8.50
- Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 10.00
- Goats' Cheese & Char-grilled Vegetables Toasted Pitta 8.00
- Rare Roast Beef, Rocket, Tomato & Horseradish on White Bloomer 8.25
- All our Sandwiches come with a choice of Chips or Soup of the Day
- Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun, Skinny Chips 9.75

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

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50
- Salmon & Prawn Fishcake, Crushed Peas, Buttered Courgettes & Bloody Mary Salsa 13.50
- Superfood Salad of Roast Cauliflower, Tabbouleh, Avocado Houmous & Harissa Dressing 13.00
- Coarse-ground Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

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?

THE FLEECE

fleecewitney.co.uk

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Have you tried our sister pubs?

The Fishes

fishesoxford.co.uk

THE THATCH

thethatchthame.co.uk

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 dates back
to Georgian times.
Once the home
of Clinch's brewery
its name nods to
Witney's long history
of blanket-making



THE FLEECE