

LUNCH (Noon - 3pm)

STARTERS

- Warm Crispy Camembert, Fig Relish & Rocket 6.50
Soup of the Day - See Blackboard 5.50
Free-range Ham Hock & Parsley Croquettes,
Celeriac Remoulade, Apple Sauce 7.25
Dorset Air-dried Ham, Grilled Cauliflower,
Soused Carrot & Cucumber 8.00
Creamy Garlic Wild Mushrooms, Poached Egg, Toast 6.75
Brixham Crab Mayonnaise & Avocado Mille-feuille,
Sriracha Ketchup 8.75

EITHER/OR Starter/Main

- Pan-fried King Scallops & Ibérico Chorizo,
Butterbean Purée, Lemon Parsley Oil 9.75/19.50
Warm Superfood Salad of Halloumi, Sweet Potato,
Quinoa, Kale & Almond, Smoked Paprika Houmous 7.25/14.00
Plaice Fillet & Spinach Paupiette, Potato Hash,
Shellfish Bisque 8.25/16.00
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/14.00

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

MAINS

- Shepherd's Pie, Roasted Roots, Buttered Peas 13.50
Free-range Chicken Coq au Vin, Creamy Mash 15.25
Maple-roasted Courgettes & Parsnips,
Giant Couscous, Pecans & Pomegranate 13.00
Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
Roasted Monkfish Tail, Bombay Potatoes,
Tomato & Coconut Sambal 18.75
Merrifield Duck Breast, Butternut Squash Fondant,
Spinach & Blackberries Jus 19.50
Herb Crusted Cod Fillet, Roast Celeriac,
Puy Lentils, Tarragon Cream 17.50
Cider Braised Pork Rib Eye, Parsley Mash, Baked Apple 16.00

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 Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 26.00
28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Rocket, Chips & a choice of either Béarnaise, Green Peppercorn or Garlic Butter

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

SIDES

- Chips 3.50
Baby Jackets & Sour Cream 3.50
Rocket & Parmesan Salad, Balsamic Dressing 3.75
Honey & Thyme-roasted Carrots & Parsnips 3.75
Savoy Cabbage, Bacon & Hazelnuts 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.50
Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50
Aubrey's Steak Sandwich, Fried Onions
& Mustard Mayonnaise 9.75
Cheddar, Carrot Relish & Rocket on Granary 8.00
All our sandwiches come with a choice of chips or soup of the day

DELI

- Warm Mini Loaf & Roasted Garlic Butter 3.00
Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato Stew, Venison Salami, Free-range Ham Hock & Parsley Croquettes, Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese, Wyfe of Bath,
Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish, Baby Leaves
& Toasted Pitta Bread

FISH BOARD 14.75

Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet,
Taramasalata, Smoked Haddock Rarebit,
Beetroot Relish & Toasted Pitta Bread

ALL DAY MAINS

- Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 14.00
Warm Superfood Salad of Halloumi, Sweet Potato,
Quinoa, Kale & Almond, Smoked Paprika Houmous 14.00
Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 13.00
Add Mushroom, Bacon, Smashed Avocado
or Ibérico Chorizo & Tomato Relish 1.25

AUTUMN AT THE FLEECE

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves.

All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats.

We buy the best British fruit and vegetables in season, for maximum quality and value.

THE FLEECE

fleecewitney.co.uk twitter.com/fleecewitney facebook.com/fleecewitney

Have you tried our sister pubs?

The Fishes

fishesoxford.co.uk

THE THATCH

THAME
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.