

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.

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

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

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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The Fishes
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THE THATCH
THAME
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