



THE FLEECE

SUMMER AT THE FLEECE

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb and day-boat fish are abundant & beautiful.

POTS

Choose any of the dishes below as a pot (3.75) or a board (13.75 for 4 pots)

FISH

Whitebait & Lemon Mayonnaise
Chilli-roasted Salmon, Asian Slaw & Peanuts
Smoked Mackerel Pâté & Cucumber Sticks
Mini Fishcakes & Sour Cream

BUTCHER'S

Fillet Steak, Green Beans & Tomato Salad
Free-range Chicken & Tarragon Croquettes
Sweet & Spicy Free-range Chicken Wings
Pulled Smoked Ham & Piccalilli

VEGGIE

Warm Crispy Camembert & Tomato Chutney
Red Lentil Falafals & Chilli Yoghurt
Superfood Salad of Beetroot, Orange & Pine Nuts, Marinated Grains, Shallot Dressing
Red Peppers, Spinach & Cannellini Beans

BREADS & OLIVES 3.00

Toasted Sourdough & House Butter Warm Mini Bloomer & Garlic Butter
Toasted Pitta & Tomato Houmous Puttanesca Olives

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00
Soup of the Day - See Blackboard 5.50
Free-range Chicken & Tarragon Croquettes, Tomato Chutney 7.00
Deville Whitebait & Lemon Mayonnaise 6.75
Smoked Ham, Green Bean & Baby Gem Salad, Mustard Dressing 7.50
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

EITHER/OR

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00
Truffle Macaroni Cheese, Baby Leaf Salad & Mustard Dressing 7.25/14.00
Superfood Salad of Beetroot, Orange & Pine Nuts, Marinated Grains, Shallot Dressing 6.75/13.00

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

Pan-fried Native Scallops & Monkfish, Pea & Mint Risotto, Pea Shoots 10.00/19.00

MAINS

Pan-fried Cod, Sautéed Tenderstem Broccoli, Roasted Red Peppers & Salsa Verde 16.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75
Aubergine, Cashew & Coconut Curry, Cumin Rice & Toasted Flatbread 13.75
Cornish Lamb Cannon & Braised Shoulder, Mash, Spring Greens, Artichokes, Olives & Tomato 19.75
Smoked Haddock & Prawn Fishcake, Wilted Spinach & Lemon Butter 13.75
Slow & Low - Barbecue-glazed Sticky Beef, Summer Slaw & Triple Cooked Chips 16.75
What's The Fish? See Blackboard

MAINS

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 225g Rump Cap Steak 19.75
28 Day Dry-aged 280g Flat Iron Steak 22.50
28 Day Dry-aged 280g Rib Eye Steak 26.00

All Served with Watercress, Chips & a choice of either Peppercorn or Béarnaise Sauce

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



SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75
Buttered Courgettes, Peas & Beans 3.75 Summer Garden Salad, Orange & Shallot Dressing 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.

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THAME
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