



THE FLEECE

MAKING LIFE PEACHY

SPRING AT THE FLEECE

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI PLATES

Choose any of the dishes below as a deli plate (4.00) or a board (14.75 for 4 deli plates)

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce
Ham & Cheddar Croquettes
Ibérico Bellota Chorizo & Shaved Manchego
Spiced Lamb Koftas & Toasted Pitta

FISH

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress,
Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

VEGGIE

Cheddar, Spring Onion & Potato Cakes,
Tomato Chutney
Carrot & Chickpea Salad, Harissa Dressing
Whipped Goats' Cheese Croûtes,
Crushed Peas & Broad Beans
Spiced Tomato Houmous & Toasted Pitta

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spiced Almonds 3.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Soup of the Day - See Blackboard 5.50
Seared Native Scallops, Warm Samphire, Sea Vegetable & Lemon Salad 10.50
Cured Salmon, Fennel & Radish Salad, Horseradish Crème Fraîche 8.00
Spiced Parsnip & Carrot Rösti, Cucumber & Mint Salad 6.75
Ham & Cheddar Croquettes, Tomato Chutney 7.00

EITHER/OR

Starter/Main

Spring Vegetable Carnaroli Risotto & Spring Onion Pesto 7.00 / 13.50
Lamb Merguez Tagine, Mint Yogurt 8.00 / 15.50
King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.50 / 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75
Add Chicken, Grilled Halloumi or Poached Salmon 2.00

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

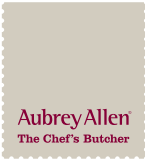
MAINS

Pan-fried Stone Bass, Braised Fennel, Samphire, Parmentier Potatoes, Lemon Oil 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50
Sweet Potato & Cashew Nut Curry, Cumin Rice, Garlic & Chilli Roti Bread 13.75
Herb-crust Lamb Rack, Creamed Potatoes, Broad Beans, Mint Jus 21.50
Beer-battered Fish & Chips, Peas & Tartare Sauce 13.75
Barbecue Pork Belly Chop, Jalapeño Slaw, Triple-cooked Chips, Grilled Corn 17.50
What's the Fish – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap 21.75
28 Day Dry-aged 10oz Rib Eye 27.75
28 Day Dry-aged 10oz Flat Iron 24.75

All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutiere Sauce



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

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75
Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75
Beer-battered Onion Rings 3.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
Children are heartily welcome and 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.

