



THE FLEECE

MAKING LIFE PEACHY

WINTER AT THE FLEECE

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that’s what we want to eat ourselves. Thanks for joining us.

DELI PLATES

Choose any of the dishes below as a deli plate (3.75) or a board (13.75 for 4 deli plates)

FISH

Cod Goujons & Tartare Sauce
Haddock Fishcakes
& Horseradish Crème Fraîche
Prawn & Paper-thin Salad, Oriental Dressing
Smoked Salmon Pâté & Granary Toast

BUTCHER'S

Black & Blue Bavette & Béarnaise Sauce
Chorizo & Manchego Swirls
Spicy-glazed Chicken Wings
Crispy Lamb, Pomegranate & Mint Salad

VEGGIE

Warm Crispy Camembert & Fig Relish
Mushroom Pâté & Croûtes
Spiced Bean & Apricot Tagine
Parsnip & Cheddar Croquettes,
Tomato Chutney

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.00 Puttanesca Olives 3.00 Spiced Almonds 3.00

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00
Soup of the Day - See Blackboard 5.50
Pan-seared Scallops, Cauliflower Purée, Crispy Bacon, Caper Dressing 10.00
Grilled Mackerel Fillet, Fennel, Orange & Cucumber Salad 7.00
Twice Baked Goats' Cheese Soufflé, Balsamic Reduction & Rocket 6.75
Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

EITHER/OR

Starter/Main

Pan-fried Sea Bream, Spiced Crab Sauce & Wilted Spinach 9.50/18.00
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50
Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 8.00/15.50
Sweet Potato Gnocchi, Sage & Pine Nut Butter, Rocket & Parmesan Salad 7.25/13.75

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

MAINS

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00
Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Roots & Vegetarian Gravy 13.25
Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75
Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.50
Merrifield Farm Duck Breast, Braised Duck Pithivier, Creamed Cabbage, Blackberry Jus 21.50
Poached Plaice Fillets, Parsley Potatoes, Samphire, Lemon & Caper Butter 16.75
Slow & Low Lamb Shoulder, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75
What's The Fish? See Blackboard

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 Flat Iron Steak 24.50
28 Day Dry-aged 10oz Rib Eye Steak 27.75

All Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce



SIDES

Chips 3.50 Baby Jackets & Sour Cream 3.75 Savoy Cabbage, Bacon & Hazelnuts 3.75
Honey & Thyme-roasted Carrots & Parsnips 3.75 Garden Salad, Beetroot & Thyme 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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