



THE FLEECE

MAKING LIFE PEACHY

AUTUMN AT THE FLEECE

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.75

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad

BUTCHER'S BOARD 14.75

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Air-dried Dorset Pork & Pickles
Sweet & Spicy Free-range Chicken Wings

FAVOURITES BOARD 14.75

Sweet & Spicy Free-range Chicken Wings
Devon Crab on Buttered Crumpets
Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast

FISH BOARD 14.75

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
White Onion & Thyme Soup, Cheddar Croutons 5.75
Sautéed Wild Mushroom & Celeriac Purée Tart, Rocket & Parmesan 6.75
Smoked Trout Pâté, Cornichons & Toasted Bloomer 7.25
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50
Devon Crab Linguine, Chilli & Lemon 8.50

EITHER/OR

Starter/Main

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 15.00
Pan-seared Native Scallops, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 10.50 / 19.75
Severn & Wye Haddock Smokie, Crusty Bread 7.75 / 14.50
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75
Sweet Potato Lasagne, Polenta Chips & Jalapeño Pesto 13.75
Merrifield Duck Breast & Shepherd's Pie, Spinach & Baby Carrots 21.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Slow-cooked Lamb Shank, Creamy Mash, Kale & Mint Jus 17.00
What's the Fish? – See Blackboard
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 1.75

STEAKS

28 Day Dry-aged 8oz Rump Cap 19.75
28 Day Dry-aged 10oz Rib Eye 27.75
Butcher's Steak of the Day

All served served with Chips, Slow-roasted Tomato, Watercress & a choice of Peppercorn Sauce or Béarnaise.

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

Aubrey Allen
The Chef's Butcher

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Bubble & Squeak 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Maple & Thyme-roasted Chantenay Carrots 2.75
Creamed Spinach 2.75 Onion Rings 3.50

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Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.



www.makinglifepeachy.com

A 10% service charge is added to parties of six or more.
All tips go to the team.

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.