



THE FLEECE

MAKING LIFE PEACHY

LUNCH AT THE FLEECE



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00	Dorset Charcuterie & Cornichons 4.50
BUTCHER'S BOARD 15.25	FISH BOARD 15.25	VEGGIE BOARD 14.75
Buttermilk Chicken & Chipotle	Scottish Smoked Salmon & Capers	Spinach Pakoras & Coconut Yoghurt
Ham Hock Terrine, Piccalilli	Warm Fish Goujon Taco	Spiced Tomato Houmous & Pitta
Meatballs & Red Pepper Sauce	Salt & Pepper Squid, Lemon Mayo	Buffalo Cauliflower & Chipotle
Dorset Charcuterie & Cornichons	Pissaladière	Courgette & Feta Salad

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

STARTERS

Breaded Camembert, Tomato Chutney & Rocket 7.50
Summer Minestrone Soup, Mascarpone Croquette 5.75
Cured Salmon, Pickled Cucumber, Beetroot & Apple, Crème Fraîche 8.50
Crab & Avocado Tart, Poached Egg & Hollandaise 8.75
Jimmy Butler's Ham Hock Terrine, Piccalilli, Rye & Sunflower Toast 7.75
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50
Watermelon, Fennel & Radish Salad, Bulgur Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
<i>Add Crispy Duck, Salmon or Halloumi 2.50</i>

CLASSICS

Free-range Chicken & Ham Pie, Creamy Mash, Greens & Jus 14.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.50
Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.50
Pan-fried Fillet of Sea Bream, Tenderstem Broccoli, Lemon Butter Sauce 14.75
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 14.00
<i>Add Free-range Bacon, Mushroom or Onion Rings 2.00</i>

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Roasted Cod Loin, 'Nduja Tomato Ragù, Crispy Artichoke & Oregano Pesto 16.75
Cornish Lamb Pavé, Herb Couscous, Smoked Aubergine Purée, Walnut & Pomegranate Salsa 21.00
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.25
Slow & Low BBQ Beef, Buttered Corn, Bacon Mac 'n' Cheese 17.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

SANDWICHES

Ham Hock & Piccalilli on Granary 6.25
Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25
Char-grilled Halloumi, Avocado & Slaw Taco 5.75
<i>Add Chips, Salad or Soup 2.50</i>

SIDES

Rustic Chips 3.75	Skinny Fries 3.75
Green Salad & Soft Herbs, Avocado Dressing 3.75	
Buttered New Potatoes 2.75	
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75	
Beer-battered Onion Rings 3.50	
Creamed Spinach 3.00	

PUDDINGS

Warm Chocolate Fondant, Devonshire Ice Cream, Caramelised Hazelnuts & White Chocolate Sauce 7.50
Iced Peach Bellini Parfait, Strawberry & Thyme Coulis 6.50
Pineapple Tarte Tatin, Mango Sorbet 6.75
Strawberry Cheesecake, Berry Coulis 6.50
Warm Bakewell Tart & Clotted Cream 6.50
Salcombe Dairy Ice Cream & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini-pud of the Day & your choice of Coffee or Tea 5.50

The Summer salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya. Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more. All tips go to the team.