

# SUMMER 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 PLATES

Warm Mini Bloomer & Garlic Butter 3.25    Buttermilk Chicken & Chipotle Mayo 4.75    Campagnola Olives 3.00  
Honey & Mustard Cocktail Sausages 4.00    Whitebait & Aioli 4.00    Beetroot Falafel, Vegan Mayo & Chives 4.50  
Single Smidgen of Cheese 3.50    Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75  
Dorset Charcuterie & Cornichons 4.00    Prawns, Marie Rose & Baby Gem 4.25  
Spinach Pakoras & Coconut Yoghurt 4.50    Tomato Houmous, Toasted Seeds & Pitta 4.00

## STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50  
Summer Minestrone Soup, Mascarpone Croquette 5.75  
Cured Salmon, Pickled Cucumber, Beetroot & Apple, Crème Fraîche 7.75  
Crab & Avocado Tart, Poached Egg & Hollandaise 8.75  
Jimmy Butler's Ham Hock Terrine, Piccalilli, Rye & Sunflower Toast 7.75  
Pan-fried Native Scallops, Romesco Sauce, Soused Fennel & Crispy Ham 11.00

## EITHER/OR

Starter / Main

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50  
Moules Marinière & Crusty Bread 7.25 / 14.00  
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50  
*Add Crispy Duck, Salmon or Halloumi 2.50*

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

## 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  
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75  
Free-range Chicken & Ham Pie, Creamy Mash, Greens & Jus 14.75  
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.25  
Cornish Lamb Pavé, Herb Couscous, Smoked Aubergine Purée, Walnut & Pomegranate Salsa 21.00  
Pan-fried Sea Bream, New Potatoes, Tenderstem Broccoli & Lemon Butter Sauce 17.50  
Slow & Low BBQ Beef, Buttered Corn, Bacon Mac 'n' Cheese 17.50  
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 13.75  
28 Day Dry-aged 9oz Sirloin Steak, Truffle Croquettes, Green Beans & Oxford Blue Cheese Sauce 26.50  
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.50  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Skinny Fries 14.00  
*Add Free-range Bacon, Mushroom or Onion Rings 2.00*

## SIDES

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

## 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 or Single Smidgen of Cheese & 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.



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MAKING LIFE PEACHY

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