

LUNCH AT

THE FLEECE

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Artisan Breads & Butters 4.50

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.50

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Crème Fraîche 5.75
Chorizo Scotch Egg, Aioli 8.00
Potted Native Crab, Toasted Sourdough 8.75
Crispy Pig Cheeks, Apple, Celeriac & Walnut Salad,
Mustard Dressing 7.50
Sumac-roasted Cauliflower, Chickpea, Tabbouleh
& Tahini Dressing 7.00
Seared Native Scallops, Black Pudding
& Curried Cauliflower, Pear Salsa & Crispy Bacon 11.50

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50 Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50 Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00 Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 9.50 Ham Hock & Cheddar Rarebit 8.75

SANDWICHES

Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25 Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.00 Winterdale Cheddar & Pickle Sandwich 5.75 Add Chips, Salad or Soup 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00 Pan-fried Chalk Steam Trout, Thyme-roasted Beetroot, Kale & Chive Butter Sauce 17.00

Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.25

28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75 Caramelised Onion & Gruyère Tart, Garden Salad 13.00 Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

Maple-roasted Beetroot, Goats' Cheese, Beetroot Barley & Pine Nuts 13.50

Pan-fried Glitne Halibut, Clam & Pancetta Chowder, Crab Tartare 21.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00 Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.50

Free-range Coq Au Vin & Seasonal Greens 13.75 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.50

PUDS & CHEESE

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream & Salted Caramel Popcorn 7.50

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake & Blueberry Compote 6.75

Blackberry Trifle 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

