



# WINTER AT THE FLEECE



The pub's the best place to hide from winter's short days and long nights. Settle in for slow-cooked pork from Jimmy Butler, a warming venison shepherd's pie, or a board of British cheese. Gather with good friends, good cheer, and let us bring you the good stuff.

## APÉRITIFS

Kir Royale 11.00  
Champagne Piper-Heidsieck 10.50  
Negroni 9.50

## SMALL PLATES

*Great for sharing over a drink while you decide.*

Warm Artisan Ciabatta  
Garlic Butter & Marmite Butter 5.75   
Marinated Olives, Feta & Garlic 4.50   
Tempura Courgette Fries, Truffle Cheese Dip 5.75   
Halloumi Fries, Bloody Mary Ketchup 7.00   
Roast Squash & Salsa Verde Houmous,  
Pumpkin Seeds & Flatbread 6.00   
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.75  
Hoisin & Sesame Chicken Wings, Spring Onion & Chilli 6.95

## STARTERS

Ham Hock & Mustard Croquettes,  
Granny Smith Apple & Celeriac Salad 8.75  
Garlic & Paprika King Prawns, Roast Tomatoes,  
Toasted Sourdough 10.50  
Today's Winter Soup, Ciabatta - See Blackboard 7.25   
Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta 9.25  
Spiced Aubergine, Coconut Yoghurt & Pomegranate 8.25   
Baked Somerset Camembert, Garlic & Herb,  
Onion Marmalade & Croûtes 9.95 



## MAINS

Jimmy Butler's Pork Belly, Braised Red Cabbage,  
Parsnip Purée & Crackling 19.50  
Wild Mushroom & Leek Risotto, Crispy Onions 15.00   
Venison Shepherd's Pie, Cavolo Nero 22.00  
Free-range Chicken Schnitzel, Garlic & Parsley Butter,  
Rocket, Parmesan & Fries 18.75  
Daily Market Fish, Brown Butter,  
New Potatoes, Rocket - Market Price  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.95  
Shallot Tarte Tatin, Roast Beetroot,  
Goats' Cheese & Walnuts 15.00   
Pan-fried Cod, Malay-spiced Potato & Spinach Curry 21.75  
Cornish Lamb Rump, Cauliflower & Celeriac Gratin,  
Sautéed Spinach, Thyme Jus 29.00  
Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.50   
*Add Crispy Pork or Goats' Cheese*  3.75  
*Add 3oz Fillet Medallion* 7.50






## GRILL

*Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!*

*Steaks served with Chips & Rocket | Add Onion Rings 4.75   
Add Béarnaise or Peppercorn Sauce 2.50*

8oz Rump Cap Steak 22.75  
12oz Sirloin on the Bone 32.50  
Steak Diane - Fillet Steak Medallions, Mushroom,  
Shallot & Cream Sauce 31.00  
*Add extra 3oz Fillet Medallion 7.50*  
Aubrey's Double Cheeseburger, Burger Relish,  
Butter Leaf & Fries 16.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese,  
Tomato Relish & Fries 16.00   
*Add Free-range Bacon 2.50 or Marmite Onions 1.50 *

## SIDES

Thick-cut Chips or Skinny Fries 4.50   
Roast Beetroot, Goats' Cheese & Walnuts 4.75   
Green Salad, Soft Herbs, Toasted Seeds,  
Chardonnay Vinaigrette 4.25   
Truffle Mac & Cheese 4.75   
Creamed Spinach & Nutmeg 4.50 

## PUDS & BRITISH CHEESE

Warm Chocolate Fondant, Honeycomb Ice Cream,  
Honeycomb 9.25   
Pistachio Polenta Cake, Poached Rhubarb & Crème Fraîche 8.25   
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00   
Amarena Cherry Bakewell, Clotted Cream 7.75   
Crème Brûlée, Shortbread 7.25   
Jude's Ice Cream & Sorbet 7.00   
*(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb or  
Chocolate Ice Cream, Lemon or Mango Sorbet)*  
Mini Pud & Tea or Coffee 6.95  
*Chocolate Brownie or Smidgen of Cheese with your choice of  
Tea or Coffee*  
Our cheese changes with the season & are all served ripe  
& ready with Chutney, Apple & Peter's Yard Crackers  
Choose from:  
Delilah   
Ashlynn Goats'   
Highmoor  
Rachael Reserva   
Burt's Blue   
All Five Cheeses 13.00 | Any Three Cheeses 8.50 |  
Smidgen of Cheese 4.50

 **Vegetarian Ingredients**  **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.