GRAZING

Frickles, *(557 kcal)* southern fried dill pickles with almond milk mayonnaise VE GF £5 MU, SD, N, S

Devilled Pork Stuffing, *(479 kcal)* sauerkraut £6 G, E, MU, SD

Pulled Pork Hash Cakes, *(499 kcal)* piccalilli £6 G, SD, MU

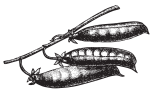
Crispy Whitebait, *(347 kcal)*
tartare sauce GF £6 F, E, D, MU, SD

Chef's Lamb Doner, *(480 kcal)*
garlic yoghurt £6 G , E, D, CE

White Bean & Confit Garlic Dip, *(698 kcal)*
kitchen made focaccia VE £5 G, SE

Mixed Marinated Olives *(479 kcal)* VE GF £4 SD

Kitchen Baked Breads, *(966 kcal)*
olive tapenade & balsamic V £5 G, S, E, D, SE, N



STARTERS

Chef's Soup of the Season, *(411 kcal)*
artisan bread £6 ASK FOR ALLERGENS

'All Day Breakfast', *(663 kcal)*
crispy hen's egg on toast, Doreen's black pudding, square sausage, candied bacon & fleece brown sauce
£8 G, F, P, N, S, E, MU, SE, D, SD

French Onion & Spelt Farrotto, *(577 kcal)*
crispy onions & almond butter VE £7 G, S, SE, P, N

Tongue In Cheek, *(567 kcal)*
slow cooked lamb's cheek, crispy tongue, pickled white grapes & lamb's lettuce £8 SD, G, MU, CE, E, D

Nordic Style Chalk Stream Trout, *(803 kcal)*
gravadlax & parfait, stone age bread & gooseberry jam
GF £8 D, F, N, P, SE, SD, E, MU

SEASONAL MAINS

Pan Fried Plaice Fillets, *(608 kcal)*
bouillabaisse reduction, flaked salt cod & marinated fennel GF £18 SD, D, CE, MU, F

Slow Cooked Pork Belly, *(1225 kcal)*
pork hash, crackling pin wheel, Yorkshire rhubarb & black pudding, pork sauce £18 G, MU, SD, E, D, CE

8oz Sirloin Steak, *(1253 kcal)*
garlic roasted field mushroom, vine tomato, salt beef salad, onion rings & triple cooked chips £29 G, SD, S, D, MU
Add a sauce with our compliments... Peppercorn or Stilton
D, SD, CE, MU *(486 kcal)*

Herb-Fed Yorkshire Chicken Supreme, *(1975 kcal)*
confit Anya potatoes, dressed spring leaves & béarnaise sauce GF £17 D, SD, E, CE, MU

Butter Roasted Lamb Loin, *(2087 kcal)*
potato terrine, hogget & spring vegetable hotch potch stew £22 G, D, SD, CE, MU

Puy Lentil & Butternut Squash Shortcrust Pie, *(1399 kcal)*
spring greens, triple cooked chips & gravy VE £15 G, S, CE, SD

CLASSIC MAINS

Fish & Chips, *(1283 kcal)* chef's secret recipe battered fish, fat cut chips, mushy peas, tartare sauce £16 G, F, E, MU, CE, SD

The Fleece Burger, *(1199 kcal)* Two 4oz prime beef patties, candied bacon, fried onions, classic burger sauce, monterey jack, shredded iceburg & sliced tomato, toasted brioche skinny fries
£15 G, S, E, D, CE, MU, SD

Ox Cheek & Coaching Inn Ale Pie, *(2299 kcal)* buttered spring greens, rich gravy & triple cooked chips
£16 SD, G, E, MU, CE, D

SIDES

Fat Chips *(390 kcal)* £4 SD
Skinny Fries *(502 kcal)* £4
Millionaire Fries *(694 kcal)*, truffle oil & vegan 'mozzarella' VE £5 SD
House Salad *(338 kcal)* £4 MU
Onion Rings *(335 kcal)* £4 G
Garlic Bread *(357 kcal)* £4 G, D
Braised Red Cabbage *(150kcal)* £4 D, SD

Hospitality Action

Invisible Chips £2

0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in!

For more information visit hospitalityaction.co.uk

LIGHT & HEALTHY

Roast Chicken Caeser, *(540 kcal)* baby gem lettuce, anchovies, crispy bacon & grana padano cheese £16 F, D, E, G, CE, MU

Grilled Fillet of Chalk Stream Trout, *(831 kcal)*marinated courgette ribbons & lyonnaise potatoes, dressed spring leaves GF £19 F, MU, SD, CE

Miso Ramen, *(663 kcal)* shimeji mushroom, ramen noodles Pak choi, deep fried tofu, julienne carrot & sesame oil VE £16 SE, G, MU, CE, S

Served until 6pm

ARTISAN SANDWICHES

Served with skinny fries, dressed leaves & slaw

Whitby Scampi "Po Boy", *(1483 kcal)* thousand island dressing, brioche, baby gem lettuce £11 G, C, S, E, D, CE, MU, SD

The Reuben, *(1755 kcal)* salt beef, sauerkraut, sweet mustard & swiss cheese £11 SD, G, MU, D, L, E

Vegan Sloppy Joe, *(1483 kcal)* puy lentil & butternut squash ragout, pretzel bun VE £9 SD, MU, G, CE

Chef's Lamb Doner Wrap, *(1126 kcal)* pickled red cabbage & garlic yoghurt £11 G, D, E, SD, CE

CLASSIC SANDWICHES

Served on multigrain or white bloomer, with dressed leaves & slaw

Roast Coronation Chicken, *(1282 kcal)* classic curried mayonnaise £8 MU, G, E, L, D, SD

Roast Beef & Horseradish, *(1181 kcal)* rocket £8 D, G, MU, L, E

Vegan Cheese Savoury, *(1265 kcal)* classic mix of 'cheese', carrot, onion & mayonnaise VE £7 G, L, MU, S

Honey Roast Ham & Piccalilli, *(1012 kcal)* £8 G, SD, MU, D, L, E

AFTERNOON TEA

Served between 2pm – 6pm (Pre-bookings only)

Cream Tea, *(305 kcal)* two scones, clotted cream, jam, butter, tea or coffee £8pp G, E, D, S

Classic Afternoon Tea, *(1086 kcal)* selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee £20pp G, D, MU, E, F, N, S, SD

Sparkling Afternoon Tea, *(1086 kcal)* afternoon tea perfectly complemented with a glass of fizz topped with a fresh strawberry £26pp G, D, MU, E, F, N, S, SD

DESSERTS

Sticky Toffee Pudding, *(1076 kcal)* muscovado caramel sauce, vanilla ice cream V £6 G, E, D

'Tasting of Chocolate', *(924 kcal)* salted chocolate ganache, milk chocolate mousse, white chocolate ice cream V GF £8 D, E, S

'Cappuccino', *(1221 kcal)* burnt coffee custard, sweet milk foam & chocolate biscotti V £6 G, N, E, D

Pina Colada, *(405 kcal)* torched pineapple, coconut ice parfait, rum granita & mango soup V GF £6 N, E, D

Lemon Pot, *(978 kcal)* posset, lemon curd & raspberries V GF £6 E, D

Sticky Toffee Sundae, *(973 kcal)* muscovado caramel sauce, vanilla ice cream, whipped cream V £7 G, N, S, E, D

Chocolate Brownie Sundae, *(1232 kcal)* toasted hazelnut, vanilla ice cream & whipped cream VE GF £7 N, S

Chef's Cheeseboard, *(1153 kcal)* candied pecans, sweet baby onions, chutney, crackers, fruit £10 G, S, E, D, CE, SD, N

V: *Vegetarian* VE: *Vegan* GF: *Gluten-Free*

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

HOSPITALITY FROM THE HEART
Crafted since 1946

THE UK'S TOP 25 BEST LARGE COMPANIES TO WORK FOR 2021