BREAKFAST AT THE FLEECE

A decent start to the day. Whether it's a proper brew from B Corp Certified Union Coffee, a quick bap with Jimmy Butler's Blythburgh sausages and bacon, or a Benedict made with British free-range eggs, you'll find producers who share our ethics and care about the good stuff just as much as we do.

LIVENERS

Bloody Mary 8.75 | Champagne Mimosa 9.00 | Espresso Martini 10.00

THE CLASSICS

Croissant v Danish Pastry v Sourdough Toast v Tiptree Jam, Marmalade, Marmite or Organic Peanut Butter	3.75	Shakshuka - Spiced Tomatoes & Peppers, Baked Eggs, Spinach & Feta v	10.75
Toasted Granola Banana, Greek Yoghurt & Honey V Coconut Yoghurt, Berry Compote & Pecans Ve	5.75	Full English - Blythburgh Sausage & Bacon, Clonakilty Black Pudding, Poached Eggs, Mushroom, Tomato, Beans & Sourdough	13.75
Buttermilk Pancakes Maple Syrup & Crispy Bacon Blueberries & Crème Fraîche v Aubrey Allen's 50z Flat Iron & Fried Eggs	7.75	Veggie Full English - Vegan Haggis, Poached Eggs, Mushrooms & Tomatoes, Spinach, Beans & Sourdough ${\bf v}$	12.50
	15.00	Smashed Avocado, Poached Eggs, Spring Onion & Chilli, Toasted Sourdough v	10.25
Eggs Benedict - English Muffin, Roast Ham, Poached Eggs & Hollandaise	11.00	Chapel & Swan Smoked Salmon & Scrambled Eggs, Sourdough Toast	9.50
Blythburgh Sausage or Bacon Bap	6.25	Wild Mushrooms & Poached Eggs, Toasted Sourdough $ v $	8.75

MAKE IT YOUR OWN

Blythburgh Sausage or Bacon 2.50 | Free-range Egg 1.75 v | Hash Browns 2.50 v | Smashed Avocado 2.50 v | Chapel & Swan Smoked Salmon 3.00 | Roast Tomatoes or Flat Mushrooms 2.00 v | Chorizo 2.50 | Halloumi 2.50 v | Clonakilty Black Pudding 2.50 | Thick-cut Chips 4.95 v

UNION HAND-ROASTED

TEA

Double Espresso	411161	3.00	Taylors Yorkshire Tea	3.40
Flat White, Cappuccino, Latte	UNION	3.80	Fresh Mint Tea	2.85
Americano, Cortado	HAND-ROASTED COFFEE	3.70	Twinings Tea	3.30
Hot Chocolate, Luxury Hot Chocolate	4.00	4.50	Earl Grey, Green Tea, Peppermint Chamomile & Honev Lemon & Ginger, Spicy Chai	

JUICES PRESSED BOOSTS

Fresh Orange Juice	3.00	Mockingbird Raw Greens	4.75	JARR Ginger Kombucha	4.00
Eager Apple or Cranberry Juice	2.80	Mockingbird Raw Defence	4.75	Biotiful Kefir	4.75
Big Tom Virgin Bloody Mary	4.50	Mockingbird Raw Boost	4.75	Turmeric or Ginger Shot	3.50

V Vegetarian Ingredients Ve 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.

An optional 10% service is added to parties of six or more, all tips go to the team.

Classic Jan '25 - New Breakfast.indd 9 13/12/2024 11:52



LUNCH AT



THE FLEECE

APERITIFS

Kir Royale 11.00 Champagne Piper-Heidsieck 10.50 Negroni 9.50

DELI

Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.50 Roast Squash & Salsa Verde Houmous, Pumpkin Seeds, Flatbread 6.25 Ve Gochujang Chicken Wings, Spring Onion, Sesame 6.75 Tempura Courgette Fries, Truffle Cheese Dip 6.75 V Poached & Smoked Salmon Rillettes, Pickled Cucumber, Toasted Rye 6.75 Halloumi Fries, Bloody Mary Ketchup 7.25 V Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 V

STARTERS

Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50 Whipped Crematta, Wild Mushrooms, Toasted Hazelnuts & Salsa Verde 8.50 ve Today's Winter Soup, Ciabatta - See Blackboard 7.50 V Merrifield Duck Scrumpet, Hoisin, Cucumber & Spring Onion 9.25 Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.50 V Devon Crab & Leek Tart, Free-range Poached Egg, Watercress 10.25

MAINS Merrifield Confit Duck Leg, Celeriac Purée, Savoy Cabbage & Jus 19.75 Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.95 Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.25 V Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price Venison Shepherd's Pie, Winter Greens 22.00 Pan-fried Sea Bream, Miso Butter Sauce & Ssamjang Cabbage 23.50 Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.50 Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 15.75 Ve 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75 Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.50 Ve Add Crispy Duck or Halloumi Croutons V 3.75 Add 30z Fillet Medallion 7.50

GRILL

Enjoy 28-day dry-aged British beef, from Aubrey Allen Steaks served with Chips & Rocket Add Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75 8oz Rump Cap Steak 23.00 120z Sirloin on the Bone 32.00 Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.50 Add extra 30z Fillet Medallion 7.50 Aubrey's Steak Burger, American Cheese, Pickles, Relish & Fries 16.75 Crispy Aubergine Burger, Sweet Chilli Jam, Smoked Cheese & Fries 16.25 Ve Add Free-range Bacon or Grilled Halloumi V 2.50

SANDWICHES Add Chips or Soup 3.50

Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.50 Maple-cured Gammon Ciabatta, Piccalilli & Rocket 10.50 Grilled Cheese on Sourdough, Marmite Onions 10.00 V

SIDES

Harissa-glazed Carrots 4.95 V Winter Greens, Garlic Butter 4.95 V Thick-cut Chips or Skinny Fries 4.95 Ve Balsamic Roast Tomatoes, Herb Crumb 4.95 V Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 Ve Onion Rings 4.95 Ve Mac & Cheese 4.95 | Add Truffle 1.00 V

PUDS & BRITISH CHEESE

Chocolate Fondant, Honeycomb, Caramel Cookie Dough Ice Cream 8.75 V Apple Tarte Tatin, Vanilla Ice Cream 8.50 Ve Crème Brûlée, Shortbread 7.25 V Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 V Salted Honey Tart, Thyme Crème Fraîche 8.00 v Jude's Ice Cream & Sorbet 6.95 V Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet Mini Pud & Tea or Coffee 6.95 V Chocolate Brownie with your choice of Tea or Coffee British Cheese - Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers Choose from: Waterloo v | Driftwood Goats' v Yarlington | Keen's Cheddar | Cornish Blue v All Five Cheeses 13.00 | Any Three Cheeses 9.25 |

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

Smidgen of Cheese 4.75

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Classic Jan '25 - Lunch.indd 25 13/12/2024 10:56



WINTER AT

THE FLEECE



APERITIFS

Kir Royale 11.00 Champagne Piper-Heidsieck 10.50 Negroni 9.50

DELI

Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.50
Roast Squash & Salsa Verde Houmous,
Pumpkin Seeds, Flatbread 6.25 Ve
Gochujang Chicken Wings, Spring Onion, Sesame 6.75
Tempura Courgette Fries, Truffle Cheese Dip 6.75 V
Poached & Smoked Salmon Rillettes, Pickled Cucumber,
Toasted Rye 6.75
Halloumi Fries, Bloody Mary Ketchup 7.25 V

Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 V

STARTERS

Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough 10.50
Whipped Crematta, Wild Mushrooms,
Toasted Hazelnuts & Salsa Verde 8.50 ve
Today's Winter Soup, Ciabatta - See Blackboard 7.50 v
Merrifield Duck Scrumpet, Hoisin,
Cucumber & Spring Onion 9.25
Baked Somerset Camembert, Roast Garlic Crumb,
Onion Marmalade & Croûtes 9.50 v
Devon Crab & Leek Tart, Free-range Poached Egg, Watercress 10.25

MAINS

Merrifield Confit Duck Leg, Celeriac Purée, Savoy Cabbage & Jus 19.75
Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries 19.95
Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.25 V
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Venison Shepherd's Pie, Winter Greens 22.00
Pan-fried Sea Bream, Miso Butter Sauce & Ssamjang Cabbage 23.50
Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.50
Sri Lankan Sweet Potato, Spinach & Chickpea Curry,
Coconut Sambal, Basmati Rice & Chapati 15.75 Ve
14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75
Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.50 Ve
Add Crispy Duck or Halloumi Croutons V 3.75
Add 30z Fillet Medallion 7.50

GRILL

Enjoy 28-day dry-aged British beef, from Aubrey Allen
Steaks served with Chips & Rocket
Add Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75
80z Rump Cap Steak 23.00
120z Sirloin on the Bone 32.00
Steak Diane - Fillet Steak Medallions, Mushroom,
Shallot & Cream Sauce 32.50
Add extra 30z Fillet Medallion 7.50
Aubrey's Steak Burger, American Cheese,
Pickles, Relish & Fries 16.75
Crispy Aubergine Burger, Sweet Chilli Jam,
Smoked Cheese & Fries 16.25 Ve
Add Free-range Bacon or Grilled Halloumi V 2.50

SIDES

Harissa-glazed Carrots 4.95 V
Winter Greens, Garlic Butter 4.95 V
Thick-cut Chips or Skinny Fries 4.95 Ve
Balsamic Roast Tomatoes, Herb Crumb 4.95 V
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.95 Ve
Onion Rings 4.95 Ve
Mac & Cheese 4.95 | Add Truffle 1.00 V

PUDS & BRITISH CHEESE

Chocolate Fondant, Honeycomb, Caramel Cookie Dough Ice Cream 8.75 V Apple Tarte Tatin, Vanilla Ice Cream 8.50 Ve Crème Brûlée, Shortbread 7.25 V Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 V Salted Honey Tart, Thyme Crème Fraîche 8.00 V Jude's Ice Cream & Sorbet 6.95 V Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet Mini Pud & Tea or Coffee 6.95 V Chocolate Brownie with your choice of Tea or Coffee British Cheese - Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers Choose from: Waterloo v Driftwood Goats' V

Driftwood Goats' **v**Yarlington
Keen's Cheddar
Cornish Blue **v**All Five Cheeses 13.00 | Any Three Cheeses 9.25 |
Smidgen of Cheese 4.75

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

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Classic Jan '25 - Dinner.indd 25 13/12/2024 10:54

SUNDAY BEST AT THE FLEECE

ENJOY TWO COURSES 26.00 | THREE COURSES 32.00

Includes deli, starters, roasts and puddings

DELI

Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.50

Tempura Courgette Fries, Truffle Cheese Dip 6.75 v | Halloumi Fries, Bloody Mary Ketchup 7.25 v

Roast Squash & Salsa Verde Houmous, Pumpkin Seeds, Flatbread 6.25 ve

Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 v

STARTERS

Today's Winter Soup, Ciabatta - See Blackboard 7.50 v Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50 Merrifield Duck Scrumpet, Hoisin, Cucumber & Spring Onion 9.25 Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.50 v

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Rump of Beef 21.50

Jimmy Butler's Free-range Pork & Crackling 20.50

Free-range Chicken Supreme 20.75

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.50 v

MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 6.00 v | Free-range Pork & Sage Stuffing 4.95

MAINS

Pan-fried Sea Bream, Miso Butter Sauce & Ssamjang Cabbage 23.50 Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 15.75 ve Venison Shepherd's Pie, Winter Greens 22.00 Aubrey Allen's 120z Sirloin on the Bone, Chips & Rocket 32.00 Add Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75

SIDES

Thick-cut Chips or Skinny Fries 4.95 ve | Onion Rings 4.95 ve | Mac & Cheese 4.95 (Add Truffle 1.00) v

PUDS & BRITISH CHEESE

Bramley Apple Crumble, Custard 7.75 v
Chocolate Fondant, Honeycomb & Caramel Cookie Dough Ice Cream 8.75 v
Apple Tarte Tatin, Vanilla Ice Cream 8.50 ve
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 v
Jude's Ice Cream & Sorbet 6.95 v
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream,
Raspberry or Lemon Sorbet

Mini Pud - Chocolate Brownie & your choice of Coffee or Tea 6.95 v

British Cheese - Our cheese changes with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers

Waterloo v | Driftwood Goats' v | Yarlington | Keen's Cheddar | Cornish Blue v

All Five Cheeses 13.00 | Any Three Cheeses 9.25 | Smidgen of Cheese 4.75

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

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Classic Jan '25 - Sunday Menu.indd 13 13/12/2024 11:00

CHILDREN'S MENU

Don't forget you're also welcome to eat from our main menu - our Chefs are happy to make simpler versions of most dishes, or a half portion at half the price. Our ketchup is Rubies in The Rubble, which has none of the nasties compared to others, and you'll find no artificial ingredients in our soft drinks too!

STARTERS

Garlic Bread 4.95 V

Houmous & Crunchy Vegetables 5.25 **ve**Halloumi Fries & Rubies in the Rubble Ketchup 5.95 **v**Jimmy Butler's Honey Chipolatas & Crispy Shallots 5.75

MAINS

Our chips are served unsalted, and all dishes are served with vegetables

Jimmy Butler's Sausage & Mash, Peas & Jug of Gravy 8.00

Fish & Chips, Peas or Beans 8.50

Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Basmati Rice 7.75 **ve**Aubrey Allen's Steak Burger, American Cheese, Fries & Crunchy Vegetables 8.00

Free-range Grilled Chicken, Peas & Fries 8.50

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 4.75 v

Chocolate Brownie & Vanilla Ice Cream 4.75 v

Jude's Ice Cream or Sorbet Scoop 3.75 V Madagascan Vanilla, Strawberry, Caramel Cookie Dough or Chocolate Ice Cream, Raspberry or Lemon Sorbet

SOFT DRINKS

Orange or Apple Juice 2.30

Cawston Juice Waters 2.00

Apple & Pear or Apple & Summer Berries

Frobishers Juice

Bumbleberry, Pineapple or Cherry 3.00 Apple & Mango or Orange & Passionfruit 3.30

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

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Classic Jan '25 - Children's.indd 1 13/12/2024 10:54