

# The Old Fleece

## SHARING PLATTERS

Smoked salmon, tempura battered soft shell crab, whitebait, pea, mint & radish salad £13.95

Ⓥ Curried lentil pâté, hummus, tomato & olive tapenade, mango salsa, flat bread £12.50

∩ Rosemary & garlic studded camembert, spiced tomato chutney, Salt Bakehouse bread £11.50

## STARTERS/LIGHT MEALS

Ⓥ Curried lentil pâté, mango salsa, flat bread  
£6.75 / £11.50

Game terrine, sourdough,  
spiced tomato chutney, pickles  
£7.50 / £13.25

Thai spiced mussels, sourdough £7.50 / £13.95

∩ Prawn spring rolls, cucumber, spring onion &  
sesame seed salad, satay sauce £7.95 / £13.95

∩ Warm goats cheese, spiced tomato chutney,  
pea, mint & radish salad  
£7.25 / £12.95

∩ Shredded duck, pomegranate, bean sprout &  
cucumber salad, hoi sin dressing  
£7.50 / £12.95

## APPETISERS

Ⓥ∩ Kalamata & green olives £4.25

Ⓥ Hummus with pitta bread £4.25

∩ Garlic ciabatta £3.50  
Extra toppings at 50p – cheese /  
bacon / sun dried tomatoes / olives

∩ Selection of Salt Bakehouse breads,  
olive oil & balsamic vinegar £3.20  
Add olive & tomato tapenade £1.95

## SIDES

Hand cut chips £3.25  
Coriander & mint cous cous £3.25  
Pea, mint and radish salad £3.50  
Buttered green beans £2.75  
Gratin dauphinois £3.50  
Sweet potato fries £3.50

## MAIN COURSES

Ⓥ Spiced vegetable tagine, coriander &  
mint cous cous, flat bread £13.25

Aurel's Bouillabaisse, toasted sourdough, chilli rouille  
£16.25

Steak mushroom & stilton pie, roasted new potatoes,  
carrots & broccoli, red wine jus £14.50

∩ Lamb shank, roasted garlic mash, winter greens,  
parsnip crisps, lamb jus £16.95

Roast belly of pork, black pudding mash, savoy cabbage  
with lardons, dijon mustard sauce £14.95

∩ Thick & salty Gloucestershire gammon steak, brace of  
sherston free range eggs, hand cut chips £12.50

Local 28 day matured Gloucestershire beef served with  
Portobello mushroom, onion rings, grilled tomato & hand cut  
chips with a choice of peppercorn, stilton or mushroom & garlic  
sauce 8oz Rump steak £15.95 and 10oz Sirloin steak £21.95

∩ Leek, broccoli & stilton quiche, new potato,  
pea, mint radish salad £13.25

∩ Fillet of Hake, potato & celeriac rosti, prawns, samphire,  
spinach & salsa verdi £15.95

Chicken cordon bleu, potato gratin, mushroom sauce,  
winter greens £16.25

## DESSERTS £6.25

Chef's waffles, caramel sauce, white chocolate  
& honeycomb ice cream

∩ Chocolate brownie, chocolate sauce &  
blackcurrant clotted cream ice cream

Sticky toffee pudding, caramel sauce,  
honey & stem giner ice cream

Individual apple pie with custard

∩ Lemon & pomegranate posset with shortbread

Selection of Marshfield Farm ice cream with chocolate or caramel  
sauce, if desired. Choose from very vanilla, chocoholic heaven,  
succulent strawberry, salted caramel, blackcurrant clotted cream,  
honey & stem giner, cookies & cream £5.25

Taster puddings with coffee: A coffee of your choice with an  
accompanying chocolate brownie or sticky toffee pudding £5.50

## BURGERS

All served with Salt Bakehouse demi brioche  
buns, hand cut chips & house slaw  
Gluten free option available

Tempura battered soft shell crab,  
mango salsa, guacomole,  
lettuce, tomato £13.95

Aberdeen angus beef, bacon,  
stilton, mushroom, onion rings,  
lettuce & tomato relish £13.50

Ⓥ Spiced bean, roasted onions,  
guacomole, lettuce & tomato relish  
£11.95

Buttermilk chicken breast, spiced  
mayonnaise, lettuce & tomato  
£12.75

Chips can be upgraded to  
sweet potato fries for £1

## ROASTS

Serving a delicious free range &  
traditional roast every Sunday.  
Please see boards.

## CHEESE

A selection of local Gloucestershire,  
Artisan British & French cheese,  
organic Miller's Damsels biscuits  
& apple chutney £7.25

Taster cheese & port; stilton blue  
cheese & a glass of reserve port  
£6.25

Ⓥ = Vegan

∩ = Gluten Free ∩ = Vegetarian

Please ask staff regarding allergens

