

# The Old Fleece

## Nibbles

**VG** Kalamata & green olives **£4.75**      **V** Hummus, pitta bread **£4.95**

**V** Garlic bread **£4.95** Toppings at **60p** – cheese/ bacon/ sundried tomatoes/olives

**V** Sourdough breads, olive oil & balsamic vinegar **£3.50** Add olive & tomato tapenade **£2.20**

## Platters

Fleece fish platter: Curried mussels, tiger prawns & chorizo, smoked salmon, garlic aioli, focaccia **£15.50**

Garlic & rosemary baked Camembert, spiced tomato chutney, sourdough **£14.00**

Vegan platter: beetroot & chilli hummus, olives, onion bhaji, curried lentil pate, focaccia, salad **£14.50**

## Starters

Mushroom & blue cheese risotto, crispy poached egg, truffle oil **£8.50**

Spiced seafood soup, tiger prawns, mussels, chorizo, focaccia **£8.25/£14.50**

Ham hock terrine, spiced tomato chutney, granary baguette **£8.50**

**Vegan** curried lentil pate, mango salsa, granary baguette **£7.95**

## Mains

Fillet of cod, celeriac & truffle puree, asparagus, spiral potato, shrimp & caper butter sauce **£17.50**

**G** Lamb shank, roasted garlic mash, honey glazed carrots, kale, parsnip crisps, rosemary jus **£17.95**

**Vegan** Roasted vegetable tagine, herb cous cous, minted yoghurt & toasted almonds **£15.25**

Fillet of hake, potato & celeriac rosti, sauteed spinach, shrimp & caper butter sauce, crispy leeks **£18.00**

Local dry aged Gloucestershire beef, sautéed mushrooms, tomato onion rings & fat chips. Choice of bernaise or mushroom **£1.75**

8oz rump **£18.00** 10oz sirloin **£24.00**

Roasted turkey, cranberry & chesnut stuffing, fondant potato, pigs in blankets, roasted carrots & parsnips, green beans, red wine jus **£16.95**

Prime Gloucestershire beef burger, bacon, stilton, mushroom, spiced tomato chutney, lettuce, onion rings, skinny fries **£15**

**Vegan** Spiced bean burger, guacamole, tomato, lettuce, skinny fries **£13.50**

## Desserts:

**Vegan** Chocolate & raspberry mousse, hazelnut crumb **£7.25**

Banoffee pie **£7.25**

Christmas pudding, icecream ?**£7.25**

Cheese board, Selection of Gloucestershire & Artisan British & French cheese, biscuits, spiced tomato chutney **£8.50**

## Tasters:

Taster cheese & port: Stilton & a glass of reserve port **£7.25**

Taster brownie: A coffee of your choice with a mini chocolate brownie & choc sauce **£6.25**

Selection of Marshfield ice cream: **£6** vanilla, chocolate, blackcurrant & clotted cream, salted caramel. Mango Sorbet, lemon sorbet, blackcurrant sorbet

## FROM THE FRIDGE

Azabache <b>Blanco</b> {Rioja, Spain}	
Apple, grapefruit, lively. 12% vol	<b>BTL £19.95   250ml £7.40   175ml £5.25</b>
Terrazzo <b>Pinot Grigio</b> {Moldova}	
Pear and moreish. 12.5% vol	<b>BTL £22.00   250ml £7.55   175ml £5.50</b>
Esencia de Fontana <b>Chardonnay</b> {Uclés, Spain}	
No oaked heavy 80's style Chardonnay here! 13.5% vol	<b>BTL £23.00   250ml £7.70   175ml £6.10</b>
Taworri <b>Sauvignon Blanc</b> {Marlborough, New Zealand}	
Benchmark, gooseberry, grassy. 12.5% vol	<b>BTL £26.00   250ml £8.80   175ml £6.85</b>
Aves del Sur <b>Gewurztraminer</b> {Maule Valley, Chile}	
Orange blossom, sweet melon – yummy! 13.5% vol	<b>BTL £27.50</b>
La Battistina <b>Gavi</b> Araldica {Piemonte, Italy}	
Bright, fresh, poached pear, zesty, peach. 13% vol	<b>BTL £29.00</b>
Laurent Miquel <b>Albarino</b> {Languedoc, South of France}	
Peach lime and floral. 13% vol	<b>BTL £28.00</b>
<b>Macon-Lugny Les Genievres</b> Louis Latour {Burgundy,}	
Sparky feel, cool, elegant. 13% vol	<b>BTL £31.00</b>
<b>Sancerre</b> Domaine Neveu {Loire, France}	
Vibrant, delicate, benchmark. 12.5% vol	<b>BTL £32.95</b>

## FROM THE RACK

<b>Coreto Red</b> {Lisboa, Portugal}	
Could be your favourite daily wine – try me! 12.5% vol	<b>BTL £19.95   250ml £7.40   175ml £5.25</b>
Rue des Amis <b>Merlot</b> {Languedoc, South of France}	
Juicy, cherry, spice. 13% vol	<b>BTL £22.20   250ml £7.55   175ml £5.70</b>
Cormoran <b>Rioja Tempranillo</b> {Spain}	
This is why we love Rioja! 14% vol	<b>BTL £23.00   250ml £7.70   175ml £6.10</b>
Huntersville <b>Shiraz</b> {Swartland, South Africa}	
Vibrant, dark plums, structure. 14% vol	<b>BTL £23.50   250ml £8.00   175ml £6.35</b>
The Butcher of Buenos Aires <b>Malbec</b> {Argentina}	
Show me the steak! 13% vol	<b>BTL £24.75   250ml £8.50   175ml £6.50</b>
Vignerons <b>Grenache-Pinot Noir</b> {Languedoc, South of France}	
Beautiful aromas, red fruit and spices. 13% vol	<b>BTL £27.50</b>
Old True Zin <b>Zinfandel</b> {Puglia, Italy}	
Organic tick..oak aged tick.. Southern Italy tick! 14% vol	<b>BTL £25.50</b>
Azabache <b>Rioja Reserva</b> {Spain}	
Smart, modern, smoky. 14% vol	<b>BTL £32</b>
Cave des Grands Vins de <b>Fleurie</b> {Beaujolais, Burgundy, France}	
A French classic. 12.5% vol	<b>BTL £33.00</b>

## PERFECTLY PINK

Terrazzo <b>Zinfandel</b> RosE {California, USA}	
Strawberries and raspberries in one. 9% vol	<b>BTL £21.00   250ml £7.35   175ml £5.20</b>
Intorno <b>Pinot Grigio Rosato</b> {Sicily, Italy}	
Floral, fruit, delicate. 12% vol	<b>BTL £21.95   250ml £7.55   175ml £5.50</b>
Sables d'Azur Rose { <b>Côtes de Provence</b> , South of France}	
Sunshine in a glass! 13% vol	<b>BTL £27.50</b>

## Sparkle Time

<b>Prosecco</b> Spumante Ca'Bolani {Friuli-Venezia Giulia, Italy} Everyone loves bubbles. 11% vol	
<b>BTL £25.50   20cl £8.25</b>	