



Early Bird Menu at The Fleece Inn – Haworth

Monday to Thursday 4pm – 7pm

To Start

Soup Of The Day

Chef's homemade soup served with a freshly baked roll

Loaded Potato Skins

Three potato skins filled with a creamy mash and smothered with melted cheese and bacon, creamy leek, and mushroom or cheese and tomato

Chef's Pâté

Classic game pâté served with warm toast and sweet, red onion marmalade

Filled Country Mushrooms

Field mushrooms with creamy melted Wensleydale and cranberry cheese

Main Courses

Gammon Steak

Dry cured gammon steak, fresh from our local butcher, served with a free-range egg and fresh pineapple

Aberdeen Angus Burger

Flame grilled 8oz minced steak, served in a freshly toasted bun, topped with creamy, locally produced melted cheese (optional).

Chef's Steak and Ale Pie

Prime cuts of succulent beef, marinated in Timothy Taylor's "Landlord" cask ale, encased in shortcrust pastry.

Homemade Shepherds Pie

(Made from Nick's Gran's family recipe)

Prime minced lamb, marinated in red wine, topped with creamy cheese mashed potato.

Moroccan Chicken Stew

A hearty dish originating from North Africa, slowly cooked with succulent chicken breast, shallots, peppers, garlic and selected herbs and spices. Served with a fresh baked bread roll.

Meals are served with fresh vegetables and new potatoes or crisp salad and homemade chips unless otherwise stated.

2 Courses £7.95