

# Main Menu

*Main courses are served with homemade chips or new potatoes and vegetables or salad.*

*Each dish has our chef's and Landlord's beverage suggestion to match its key flavours.*

## *Gammon Steak* *£8.95*

*Dry cured gammon steak, fresh from our local butcher served with egg and pineapple.*

*Menabrea (33cl bottle). Staropramen (draught) Chenin Blanc, Cuvee Amelie (175ml, 250ml, or by the bottle).*

## *Mixed Grill* *£11.95*

*Lamb chop, pork chop, gammon, sausage, steak (Not for the faint hearted).*

*Kostritzer (50cl bottle). Ram Tam (draught). Cabernet Sauvignon, Linaje Estate (175ml, 250ml or by the bottle).*

## *Pan Fried Sirloin Steak Surf and Turf* *£11.95*

*Topped with battered king prawns.*

*Schneider Weise (50cl bottle). Dark Mild (draught).*

*Caelum Merlot VDP d'Oc (175ml, 250ml or by the bottle).*

## *Chef's "Landlord" Steak and Ale Pie* *£8.95*

*Prime beef, marinated in Timothy Taylor's "Landlord" cask ale, with puff or short crust pastry.*

*Westmalle Trappist (33cl bottle). Landlord (draught).*

*Caelum Merlot VDO d'Oc (175ml, 250ml or by the bottle).*

## *Sliced Duck Breast* *£10.95*

*Covered in orange and Cointreau sauce.*

*Duvel (33cl bottle). Best bitter (draught). Sauvignon Blanc,*

*Linaje Estate (175ml, 250ml or by the bottle).*

## *The Fleece's Famous Lamb Shank* *£10.95*

*Served with mint gravy.*

*Goose Island India Pale Ale (33.5cl) Landlord (draught). Syrah,*

*Cavaleri (175ml, 250ml or by the bottle).*

## *Traditional Fish and Chips* *£8.75*

*A large, fresh fillet of haddock in a light beer batter.*

*Kuppers Kolsch (50cl bottle) Golden Best (draught).*

*Caelum Grenache Blanc (175ml, 250ml or by the bottle).*

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## Filled Giant Yorkshire Pudding

£7.95

Filling 1 Sausage, creamy mash and onion gravy.  
Erdinger Weisbrau (50cl bottle) Best Bitter (draught).  
Tempranillo Vega Roble (175ml, 250ml or by the bottle).

Filling 2 Creamy leek, mushroom and potato sauce. (V)  
Lindeboom Pilsner (50cl bottle) Golden Best (draught)  
Chardonnay VDP Loire (175ml, 250ml or by the bottle).

## Moroccan Chicken Stew

£7.95

A hearty dish originating from North Africa, slowly cooked with chicken breast, shallots, garlic and selected herbs and spices. (Hot, medium or mild, vegetarian option available on request).  
Tyskje (50cl bottle). Best Bitter (draught). Cabernet Sauvignon,  
Linaje Estate (175ml, 250ml or by the bottle).

## Homemade Shepherd's Pie

£7.95

Prime minced lamb, marinated in red wine, topped with creamy mashed potato.  
Coopers Ale (33cl bottle). Golden Best (draught).  
Tempranillo Vega Roble (175ml, 250ml or by the bottle).

## Grilled Salmon Steak

£8.25

Served with garlic and herb butter  
Grozet (50cl bottle). Golden Best (draught).  
Viura Vega Roble (175ml, 250ml or by the bottle).

## Aberdeen Angus Burger

£8.25

Served in a freshly toasted bun, topped with melted cheese (optional).  
Lucifer (33cl bottle) Landlord (draught).  
Cabernet Shiraz (175ml, 250ml or by the bottle).

## Traditional Sunday Roast (Sunday Only)!

£6.95

Choose from freshly sliced beef or a roast chicken portion, (with all the trimmings).  
Veltins (50cl bottle or Golden Best Draught for chicken).  
Kostritzer (50cl bottle or Ram Tam for Beef).  
Caelum Merlot VDP d'Oc (175ml, 250ml or by the bottle).

Serving times:

Monday to Friday 12 - 9pm

Weekends and Bank Holidays 12 - 4pm