

TEL: 01328 710 650



The Golden Fleece

MENU

WIFI PASSWORD:
goldenfleece2019

MAINS

28 DAY AGED 8oz RUMP STEAK

Chunky Chips, Grilled Tomato, Mushrooms, Rocket, Red Onion & Parmesan Salad
Add Peppercorn Sauce **£2.00** (DFP) (GFP)

£19.50

THE FLEECE BURGER

Cheddar Cheese, Baby Gem, Tomato, Red Onion, Gherkins, Burger Sauce, Coleslaw & Seasoned Fries (DFP) (GFP)

£13.95

BEER BATTERED COD

Tartare Sauce, Buttered Peas, Chunky Chips & Lemon (DFP)

£13.95

CHICKPEA AND SQUASH TIKKA MASALA

Sticky Jasmin rice, Mango Chutney & Poppadum (VE) (DF) (GF)

£13.95

SEAFOOD ASSIETTE

Whitebait, Spiced Squid, Tempura Prawns, Mustard Dressed Leaves, Granary Bread (DFP)

£8.95/16.95

FRARYS CRAB SALAD

Dill Mayonnaise, Dressed Salad, Potato Salad, Coleslaw, Granary Bloomer (DFP) (GFP)

£16.95

CHICKEN KATSU CURRY

Sticky Jasmin Rice, Carrot & Cucumber Salad

£15.95

PAN FRIED SEA BASS FILLET

Crushed potatoes, Tomato & Roasted Red Pepper Sauce, Char-grilled Mediterranean Vegetables, Basil Vinaigrette (GF) (DFP)

£15.95

*** UPGRADE TO CHUNKY CHIPS 50p ***

DESSERTS

VANILLA PANNA COTTA

Macerated Strawberries, Shortbread Crumb (GFP)

£6.50

STICKY TOFFEE PUDDING

Salted Caramel Ice Cream, Butterscotch Sauce

£6.50

CHEESE BOARD

Local Norfolk Cheeses, Biscuits & Accompaniments (GFP)

£8.95

ICE CREAM & SORBETS BY THE SCOOP

Vanilla (VEP), Chocolate (VEP), Strawberries & Cream,
Salted Caramel, Lemon Sorbet & Raspberry Sorbet

£2.00

CHILDREN

HAM & EGG (GFP) (DFP)

£6.95

CHICKEN GOUJONS (DFP)

£6.95

PORK SAUSAGES (DFP)

£6.95

BATTERED COD (DFP)

£6.95

ALL ABOVE SERVED WITH FRIES & PEAS OR BEANS

TOMATO & BASIL PASTA (DFP) (V)

£6.00

A FRIENDLY PUB SERVING REALLY GREAT FOOD

WINE

WHITE

Dominio de la Fuente Verdejo, Organic, Spain

A crisp, aromatic wine showing great purity of aromas. Bright & pale straw yellow with intense fresh notes of grass, fennel & white pepper.

125ml - €4.00 | 175ml - €5.50 | 250ml - €7.05 | Bottle - €21.00

Crescendo Pinot Grigio, Italy

Clean & elegant wine with real finesse. Showing balanced flavours of pear, stone fruit & lime.

125ml - €4.20 | 175ml - €5.70 | 250ml - €7.40 | Bottle - €22.00

Five Foot Track Chardonnay, Australia

This is a soft & rounded wine, with characteristic of cooked apple & underlying notes of vanilla.

125ml - €4.40 | 175ml - €5.90 | 250ml - €7.80 | Bottle - €23.00

Kokako Sauvignon Blanc, New Zealand

This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf & elderflower.

125ml - €4.60 | 175ml - €6.30 | 250ml - €8.45 | Bottle - €25.00

Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France

The palate has clearly defined citrus fruits with an almost zesty character. The finish is lengthy with fruit flavours lingering on the palate.

125ml - €4.75 | 175ml - €6.50 | 250ml - €8.75 | Bottle - €26.00

ROSÉ

Adorno Pinot Grigio Rosé, Italy

A pale & delicate rosé with beautiful soft strawberry flavours, aromas of nectarine & perfumed floral notes.

125ml - €4.00 | 175ml - €5.50 | 250ml - €7.05 | Bottle - €21.00

Circus Zinfandel Rosé, Italy

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours & a hint of sweetness.

125ml - €4.00 | 175ml - €5.50 | 250ml - €7.05 | Bottle - €21.00

Chateau St Hippolyte Rosé Provence, South of France

Elegant aromas of roses & red fruits. Full bodied & fresh red fruit flavours with a long finish.

125ml - €4.60 | 175ml - €6.30 | 250ml - €8.45 | Bottle - €25.00

RED

La Tierra Rocosa Merlot, Chile

Offers good concentration & depth of fruit, with soft & plummy texture, & hints of vanilla.

125ml - €4.00 | 175ml - €5.50 | 250ml - €7.05 | Bottle - €21.00

Under the Sycamore Shiraz, Australia

Silky smooth with lashings of blackcurrant, bramble & white pepper.

125ml - €4.20 | 175ml - €5.70 | 250ml - €7.40 | Bottle - €22.00

Claro Reserva Pinot Noir, Chile

Smokey red fruit dominates, supported by subtle notes of liquorice & herbs. A delicate, yet complex wine.

125ml - €4.50 | 175ml - €6.25 | 250ml - €8.25 | Bottle - €24.00

Aires Andinos Malbec, Argentina

Black fruits of the forest & mocha notes leap from the glass. Smooth, ripe tannins offer a silky finish.

125ml - €4.75 | 175ml - €6.75 | 250ml - €9.05 | Bottle - €27.00

Marques De Laia Reserva, Rioja, Spain

Crammed with concentrated & voluptuous black cherry fruit with subtle vanilla providing a polished finish.

125ml - €5.00 | 175ml - €7.25 | 250ml - €9.50 | Bottle - €28.00

SPARKLING

Prosecco Bel Canto, Italy

Fresh & harmonious, displaying plenty of red apple & strawberry flavours. A nice balance of ripe red fruits.

125ml - €6.50 | Bottle - €25.00

Bouvet Ladubay Saumur, France, Loire

Fruity aromas & florals on the nose. Fine & persistent bubbles. Honeysuckle, acacia & bruised apples on the palate.

125ml - €7.50 | Bottle - €30.00

WHILE YOU WAIT...

GARLIC CIABATTA (V) (GFP) **€3.50**

HUMMUS & FLATBREAD (DF) (VE) (GFP) **€4.00**

MIXED OLIVES (GF) (DF) (VE) **€3.95**

BREADED WHITEBAIT (DF) **€6.75**

BUFFALO SPICED CAULIFLOWER 'WINGS' (VE) (DF) (N) **€5.95**

SALT & PEPPER SQUID (DF) **€7.95**

SANDWICHES

ALL OUR SANDWICHES ARE SERVED WITH MUSTARD DRESSED LEAVES, COLESLAW & SEASONED FRIES

BACON, BRIE AND CRANBERRY CIABATTA (GFP) **€9.95**

PRAWN MARIE ROSE SANDWICH **€9.95**

Gem Lettuce, Granary Bloomer (DFP) (GFP)

VEGGIE CLUB SANDWICH **€8.50**

Hummus, Cucumber, Carrot, Roasted Red Peppers, Tomato & Gem Lettuce (VEP) (DF) (GFP)

ALL OUR DISHES ARE FRESHLY PREPARED USING THE FINEST INGREDIENTS

Please speak to us about food allergies, intolerances or any concerns you may have before ordering (V) Vegetarian; (VE) Vegan; (VEP) Vegan Possible; (GF) Gluten Free; (GFP) Gluten Free Possible; (DF) Dairy Free; (DFP) Dairy Free Possible; (N) Contains Nuts