

MAINS

28 DAY AGED 8oz RUMP STEAK £19.50

Chunky Chips, Grilled Tomato, Mushrooms, House Salad
Add Peppercorn Sauce, Garlic Butter or Chimichurri **£2.00** (DFP) (GFP)

THE FLEECE BURGER £13.95

Cheddar Cheese, Baby Gem, Tomato, Red Onion, Gherkins, Burger Sauce, Coleslaw & Seasoned Fries (DFP) (GFP)
Add Bacon **£1.00**

BEER BATTERED COD £13.95

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

RED LENTIL SPINACH & CHICKPEA CURRY £13.95

Sticky Coconut Rice, Naan Bread & Mango Chutney (VE) (DF) (GFP)

SEAFOOD ASSIETTE £8.95/16.95

Lemon & Prawn Skewer, Smoked Mackerel Pate, Whitebait, Crispy Squid, Dressed Leaves & Granary Bread (DFP)

FRARYS CRAB SALAD £16.95

Lemon Mayo, House Salad, Coleslaw, Potato Salad, Granary Bread (DFP) (GFP)

CHICKEN KATSU CURRY £15.95

Sticky Coconut Rice, Carrot and Cucumber Salad, Lime and Coriander Dressing

PAN FRIED SEABASS FILLET £15.95

Gremolata Giant Cous Cous, Roasted Vegetables, Red Pepper Coulis, Basil Vinaigrette (DFP)

* UPGRADE TO CHUNKY CHIPS 50p *

SIDES

HOUSE SALAD **£3.00** / GRANARY BREAD & BUTTER **£2.00**

DESSERTS

DARK CHOCOLATE TORTE £6.75

Berry Compote, Vanilla Ice Cream (GF)

LIMONCELLO & RASPBERRY MESS £6.50

Lemon Curd, Meringue, Limoncello Whipped Cream and Raspberry (GF)

MRS TEMPLES NORFOLK CHEESEBOARD £8.95

Gurneys Gold, Binham Blue & Walsingham, Biscuits & Accompaniments (GFP)

RHUBARB CHEESECAKE TARTLET £6.50

Strawberry Jelly, Mint Gel (VE) (DF)

ICE CREAM & SORBETS BY THE SCOOP (GFP) £2.00

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

CHILDREN

HAM & EGG (DFP) £6.95 TOMATO & BASIL PASTA £6.00

(DFP)

BREADED BUTTERMILK CHICKEN GOUJONS £6.95

PORK SAUSAGES (DFP) £6.95

BATTERED COD (DFP) £6.95

ALL ABOVE SERVED WITH FRIES & PEAS OR BEANS



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 - €4.25 | 175ml - €5.75 | 250ml - €7.50 | Bottle - €22.00

Crescendo Pinot Grigio, Italy

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

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

Five Foot Track Chardonnay, Australia

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

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

Kokako Sauvignon Blanc, New Zealand

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

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

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 - €4.95 | 175ml - €6.70 | 250ml - €9.05 | Bottle - €27.00

ROSÉ

Ombrellino Pinot Grigio Rosé, Italy (vegan)

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

125ml - €4.25 | 175ml - €5.75 | 250ml - €7.50 | Bottle - €22.00

Gufetto White Zinfandel Rosé, Italy (vegan)

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

125ml - €4.25 | 175ml - €5.75 | 250ml - €7.50 | Bottle - €22.00

Balade Romantique Rosé, South of France (vegetarian)

Bursting with aromas of stone fruit, raspberry, strawberry & white flowers, & a stroke of acidity on the 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 - €4.25 | 175ml - €5.75 | 250ml - €7.50 | Bottle - €22.00

Under the Sycamore Shiraz, Australia

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

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

Claro Reserva Pinot Noir, Chile

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

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

Aires Andinos Malbec, Argentina

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

125ml - €4.95 | 175ml - €6.70 | 250ml - €9.05 | Bottle - €27.00

Conde De Castile Reserva, Rioja, Spain (vegan)

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

125ml - €5.50 | 175ml - €7.50 | 250ml - €9.75 | Bottle - €29.00

SPARKLING

Prosecco Bel Canto, Italy

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

125ml - €6.75 | Bottle - €26.00

Prosecco Bel Canto Rosé, Italy

Fresh & full, with strawberry & raspberry notes on the palate.

125ml - €6.75 | Bottle - €26.00



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**

STICKY ASIAN CHICKEN WINGS **€7.95**

Blue Cheese Mayo

SALT & PEPPER SQUID (DF) **€7.95**

SANDWICHES

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

PRAWN MARIE ROSE SANDWICH **€9.95**

Gem Lettuce, Granary Bloomer (DFP) (GFP)

HONEY ROAST HAM SANDWICH **€9.50**

Mature Cheddar, Tomato Chutney, Granary Bloomer (GFP)

WRAPS

FALAFEL, ROAST VEG & CHIMICHURRI WRAP **€9.50**

(DF) (VEP) (V)

BATTERED COD WRAP **€9.50**

Tartare Sauce, Gem Lettuce (DF)

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