



MENU



TEL: 01328 710 650

WIFI PASSWORD:
goldenfleece2019

MAINS

28 DAY AGED 8oz RUMP STEAK

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

£21.00

THE FLEECE BURGER

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

£15.00

BEER BATTERED FISH & CHIPS

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

£15.00

CHESTNUT MUSHROOM & RED LENTIL RAGU

Tagliatelle, Rocket & Parmesan (V) (VEP) (DFP)

£15.00

SEAFOOD ASSIETTE

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

£9.00/17.00

CHICKEN KATSU CURRY

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

£16.00

PAN FRIED SEA BREAM FILLET

Sweetcorn & Courgette Fritter, Saute Potatoes, Charred Broccoli, Romesco Sauce (N)

£16.95

CRISPY CHICKEN SALAD

Charred Corn, Guacamole, Tomato, Bacon, Lime & Chipotle Dressed Gem Lettuce (GFP)

£15.00

* UPGRADE TO CHUNKY CHIPS 50p *

SIDES

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

DESSERTS

DARK CHOCOLATE & CHERRY TART

Kirsch Cherries, Chocolate Soil & Salted Caramel Ice Cream (V)

£7.50

RASPBERRY PARFAIT

Lemon Curd, Limoncello Cream, Biscuit Crumb (V) (GFP)

£7.00

VEGAN STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream (VEP) (DFP) (N)

£7.00

MRS TEMPLES NORFOLK CHEESEBOARD

A Trio of Norfolk Cheeses with Biscuits & Accompaniments (GFP)

£9.00

ICE CREAM & SORBETS BY THE SCOOP (GFP)

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

1 Scoop - **£2.25**

2 Scoops - **£4.00**

3 Scoops - **£5.50**

CHILDREN

HAM & EGG (DFP)

£7.00

TOMATO & BASIL PASTA (DFP) **£6.50**

BREADED BUTTERMILK CHICKEN GOUJONS **£7.00**

PORK SAUSAGES (DFP)

£7.00

BATTERED COD (DFP)

£7.00

ALL ABOVE SERVED WITH FRIES & PEAS OR BEANS



A FRIENDLY PUB SERVING REALLY GREAT FOOD

WINE

WHITE

Dominio de la Fuente Verdejo, Organic, Spain (vegan)

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 (vegan)

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

Hillville Road Chardonnay, Australia

A juicy medium bodied Chardonnay showing white peach, cream and hints pineapple.

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

Lua Nova Vinho Verde, Portugal (vegan)

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stoned fruits.

125ml - €5.50 | 175ml - €7.25 | 250ml - €9.25 | Bottle - €27.00

Castaway Bay Sauvignon Blanc, South Africa (vegan)

A wonderful mix of leafy aromas and citrus on the nose with lively green apple on the palate. The fresh acidity from the Atlantic breeze develops complex acidity to finish.

125ml - €5.75 | 175ml - €7.50 | 250ml - €9.50 | Bottle - €28.00

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

Valle Antigua Merlot, Chile

Soft, plummy and eminently drinkable this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.

125ml - €4.75 | 175ml - €6.25 | 250ml - €7.95 | Bottle - €23.00

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

Camino Acero Malbec, Argentina (vegan)

This is an elegant juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

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

Apericena Appassimento, Italy (vegan)

Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.

125ml - €5.95 | 175ml - €7.75 | 250ml - €9.75 | Bottle - €29.00

SPARKLING

Prosecco Bel Canto, Italy (vegetarian)

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

125ml - €7.25 | Bottle - €27.00

Prosecco Bel Canto Rosé, Italy (vegetarian)

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

Bottle - €27.00



WHILE YOU WAIT...

GARLIC CIABATTA (VE) (GFP) €3.95

GARLIC CIABATTA WITH CHEESE (VEP) (GFP) €4.50

HUMMUS & FLATBREAD (DF) (VE) (GFP) €4.50

MIXED OLIVES (GF) (DF) (VE) €4.00

BREADED WHITEBAIT (DF) €7.00

Tartare Sauce

SALT & PEPPER SQUID (DF) €8.00

Lemon Mayo

BREADED FRIED HALLOUMI (V) €8.00

Sweet Chilli & Lime Mayo

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, Courgette and Apple Chutney, Granary Bloomer (GFP)

VEGGIE CLUB SANDWICH €9.00

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