# THE FLEECE

MAIN MENU

All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy.

#### LITTLE NIBBLES

Freshly made focaccia £5.20 dipping oils 843kcal

Roasted garlic and thyme marinated olives £4.20 126kcal

Devilled whitebait £5.20 aioli 461kcal

Goat's cheese £5.20 herb croquettes 244kcal

# STARTERS

Seasonal soup £6.80 crusty bread, salted butter

**Tempura king prawns £10.00** sweet chilli dipping sauce 264kcal

**Crispy duck pancakes £9.50** Asian style salad, hoisin dipping sauce 755kcal Chicken liver parfait £9.20 toasted brioche 661kcal

Beetroot carpaccio £8.50 goat's curd, toasted almonds 324kcal

#### SHARING PLATE

**Fishmonger's plate £20.50** perfect for sharing, whitebait, smoked salmon, prawns Marie Rose, marinated anchovies, capers, tartar sauce, granary bloomer 1237kcal

# SALADS

House Caesar salad £13.90 gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg 479kcal with grilled chicken breast £16.00 75tkcal Chicory, fig and blue cheese salad £15.00 toasted walnuts 648kcal

#### BURGERS

Classic burger £16.50 mature cheddar, dill pickle, tomato chutney, skinny fries 867kcal add back bacon £0.70 74kcal Chicken burger £16.50 buttermilk fried chicken, dill pickle, Caesar dressing, skinny fries 898kcal add back bacon £0.70 74kcal

Spinach, lemon and ricotta falafel burger £16.00 dill pickle, sriracha mayonnaise, sweet potato fries 1311kcal

#### FLEECE CLASSICS

Thwaites beer battered fish small £15.50 777kcal large £17.00 971kcal thick cut chips, minted crushed peas, tartar sauce

**Seafood linguine £19.00** red chilli, garlic and herb butter 678kcal

> Pie of the day £16.50 seasonal greens, champ potato, jug of gravy 1215kcal

Leek and smoked Cheddar pithivier £15.20 glazed carrots, seasonal greens,

root vegetable jus 1436kcal

Gloucestershire Old Spot sausages £15.30 mashed potato, onion gravy, crispy onions 845kcal

# STEAKS

#### OUR STEAKS ARE ALL FROM BRITISH NATIVE BREEDS, CAREFULLY CHARGRILLED TO ORDER AND SERVED WITH ROASTED TOMATO AND MUSHROOM, FRESH ROCKET AND THICK CUT CHIPS

**80z fillet £33.00** the prime cut, exceptionally tender 648kcal **8oz sirloin £25.50** with the balance of tenderness and flavour coming from the small amount of marbling https://www.com/ amount.com/ amount.com/ bing https://www.com/ amount.com/ amount 1002 ribeye £29.50 with marbling running through to baste the meat as it is grilling, this cut has full flavour and is supremely juicy and tender 1384kcal

#### ADD A LITTLE EXTRA

Bearnaise sauce £3.60 239kcal Blue cheese sauce £3.60 478kcal Peppercorn sauce £3.60 148kcal

# SIDES

Sea salted thick cut chips £4.80 493kcal

Sea salted fries £4.80 428kcal

Sweet potato fries £4.80 449kcal

Buttered seasonal greens £4.80 119kcal

Mini Caesar salad, shaved Parmesan, marinated anchovies, croutons £4.80 203kcal

# SUNDAY LUNCH

Every Sunday our chefs cook up fabulous roasts for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy.

#### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50 950kcal

Chocolate delice, kirsch soaked cherries, praline £7.60 904kcal

Caramelised banana split, Chantilly cream, candied banana, toffee sauce, glace cherries, banana ice cream £7.50 1090kcal

Seasonal fruit crumble, vanilla custard £7.50 664kcal

Selection of ice cream, please ask for today's flavours £2.30 per scoop

Single Gloucester, honey, crisp breads, fig chutney £10.00 392kcal

Only a little room? Try today's mini dessert served with a tea or coffee of your choice £7.50



King Charles II used the building to hide from Cromwell's troops. Following his daring invasion of England, which ended in disaster at the Battle of Worcester, Charles went into hiding before he could safely escape to France. His loyal supporters risked their lives giving him shelter and it is believed that as he fled through the country he stayed in Room 1 at The Fleece. The King was restored to the throne in 1660 and reigned until his death in 1685. We're proud of our heritage, and today we continue to offer the warmest of welcomes to travellers visiting the beautiful Cotswolds. Our sign is a traditional symbol celebrating heritage and quality. It dates back to a 15th Century Duke named Philip the Good whose knights were 'The Order of the Golden Fleece'. Their insignia was a sheep suspended in ribbon - a tradition of weighing a sheep before and after its fleece was cut in order to assess the weight and quality of the wool. It's a fitting sign for our historic inn, as Cirencester has a long and proud association with the wool trade. The Romans developed sheep farms around our market town and the Cotswold Lions helped the area build a reputation as the place to find quality wool. As you enjoy our beautiful town, you will find lots of other references our proud wool heritage. to

Keep up-to-date with our latest news and events...visit thefleececirencester.co.uk find us on facebook.com/TheFleece or follow us on Twitter @The\_Fleece

Market Place, Cirencester, Gloucestershire, GL7 2NZ

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.