



SUNDAY MENU



Scan here to find out more about our local suppliers:



NIBBLES

Mark's Cotswold sourdough, salted butter	VEA G D	6
Crispy cauliflower, jalapeño ranch	GF VEA D E S SD	6.5
Honey-glazed chorizo sausage	G	7
Mezze board, olives, feta stuffed peppers, hummus, chargrilled artichokes, Mark's sourdough	VEA GFA SE D SD G	13/26

STARTERS

Hot honey baked feta, confit tomatoes, red onion, lettuce & sourdough crumb	GFA V D SD G	8.5
Creamed wild mushroom on sourdough, hard cheese, truffle oil	GFA V D CE SD G	9
Charred artichokes, olives, red pepper, chicory, pomegranate seeds, mixed leaf, lemon basil oil	VE GF SD	8.5 / 17
Seasonal soup, salted butter, Mark's sourdough	VEA GFA CE G D	7
Chicken & ham hock terrine, crispy woodland hen's egg, parsley emulsion	GFA CE G E D	9
Maple-glazed short-rib arancini, beef-fat onions, bourbon jus	G E D CE SD	10
Smoked mackerel, potato salad, radicchio, jalapeño, dill & lemon dressing	GF F E SD	10

SUNDAY ROASTS

Yorkshire pudding, roast potatoes, carrot, swede, Drinkwater's buttered greens & Fleece gravy	GFA D S G SD	
Sirloin of 30-day dry-aged Cotswold beef, cooked medium to rare	GFA	20
Loin of Gloucestershire Old Spot pork, crackling, stuffing	GFA	18.5
Nut roast, roast potatoes, carrot, swede, buttered greens	VEA N D	18.5
Roast of the Day – please see our specials board		

SIDES

Hand-cut triple-cooked chips or skin on fries	GF VE S	4.5	Add Stilton or cheddar	D	2
Fully Loaded fries – bacon, crispy onions, aged cheddar, peppercorn mayo	GFA D S G E				9.5
Drinkwater greens	GF V VEA D	5	Sticky red cabbage	V GF SD	5.5
House salad, Cotswold rapeseed oil	V VEA GF SD	5	Cauliflower cheese	V D G MU	4.5
Fleece honey-glazed carrots	GF DF S	5.5			

V - Vegetarian, VE - Vegan, VEA – Vegan option available, GFA - Gluten Free Available. Ask for our Daily Specials.

Allergens (contains/ may contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin •

N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If dining outside, please make a note of your table number when ordering at the Bar. Many of our dishes can be adapted to suit your diet - please just ask a member of staff. Some of our food contains allergens. If you have a food allergy or intolerance, please speak to a member of staff for more information. GM soya oil in use. Thank you. 01386 831173



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AWARD-WINNING FLEECE PIES

Dry-aged Longhorn steak & local ale **SD G CE E D S** 20

Butternut squash, spiced lentil **VE G SD CE S** 19

Served with seasonal buttered greens, Fleece gravy, creamed mash or chips **VEA SD D S**

MAINS

Beer-battered haddock & triple-cooked chips, peas, tartare sauce **GF D SD S F E** 20

Catch of the day, crushed potato, samphire, lobster sauce **GF F D MO C** 23

Autumn squash & roasted garlic linguine pasta, hazelnuts & spinach, hard cheese **VEA G SD D N CE** 18.5

Fleece Cheeseburger, peppercorn mayo, beef-fat onions, baby gem, rainbow slaw, fries **GFA E SD D G** 20

Homemade beetroot burger, glazed goat's cheese, rocket, wood-fired pepper, rainbow slaw, fries **GFA V VEA D SD E G** 19

Add to any burger: Bacon 2 Stilton **D** 2

DESSERTS

Seasonal crumble, vanilla ice cream **VEA GFA D** 9

Sticky toffee pudding, honeycomb ice cream, caramel sauce **V SD G D E** 9

Lemon panna cotta, ginger syrup & shortbread crumb **GFA G D SD** 9

Dark chocolate mousse & clementine millefeuille, almonds **G D SD N** 9.5

Cheese board: Hereford Hop **V**, Barkham Blue **V**, Ragstone **V**
Figs from the orchard, grapes, celery and crackers **GFA D SD CE G** 13.5

Nose of cheese & 50ml glass of port **GFA D SD CE G** 10

Selection of ice creams & sorbets **GFA VEA D E SD** Per scoop 3

HOT DRINKS

Americano	3.2	Espresso / Double	1.9 / 2.4	Cappuccino	3.5
Latte	3.5	Breakfast Tea	2.2	Fruit and Herbal Tea	2.2

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