



CAFÉ-BAR MENU

Serving times: Sandwich Selection: 11.30am to 5pm; All other dishes: 12noon to 3pm and 5.30pm to 9.30pm

SANDWICH SELECTION

Served on malted, traditional white or lightly toasted brioche with root vegetable crisps and dressed salad: (Gluten-free available)

Traditional Swaledale cheese, with Black Sheep Ale pickle and apple 6.50

Smoked salmon, with cucumber pickle and herb mayonnaise 8.50

Roast local ham, honey mustard and watercress 6.50

Grilled mushroom, smoked butterbean, toasted hazelnut and nasturtium 6.00

Chargrilled chicken with Yorkshire chorizo smoked garlic and spinach 9.00

MEAT

Dales Pork Rib-eye, Pineapple relish, Wensleydale fried quail egg 9.00

Char-grilled chicken thigh, caper and raisin dressing 7.50

The Fleece kebab, lamb shoulder, flatbread, pickled cucumber, salted red cabbage, mint yoghurt 8.50

Yorkshire Dales beef burger topped with crispy onions, smoked Swaledale cheese, mushroom ketchup and vegetable slaw 9.50

Cured Meats and Cheeses

Selection of local cured meats and cheeses with rosebud preserves 10.50

FISH

Smoked sea trout, dill pikelets, shallot, kitchen garden herb mayonnaise 8.00

Fleece Fish: Fried cod, caper and chive hollandaise, Chip shop Curry and vinegar (available with or without curry flavour) 9.00

Whitby white crab salad, apple, sorrel, fennel 9.00

Grilled Plaice, seaweed sauce, samphire 8.50

VEGETABLES AND CHEESE

Purple sprouting broccoli, smoked garlic, toasted almonds & watercress 5.50

Charred Yorkshire asparagus, fried local duck egg, smoked breadcrumbs 6.50

Ribblesdale goat's curd, radish salad, toasted hazelnut 7.50

Pea, asparagus and barley broth 5.00

Selection of Swaledale cheese, rosebud preserves, sourdough crackers 9.00

SIDES

Triple cooked chips, herb salt 3.00

Jersey royal, North East samphire and spring onion salad 3.50

Steamed selection of Yorkshire's finest vegetables, rapeseed dressing 3.50

Smoked mash potato 3.00

Root vegetable slaw, raspberry vinegar 2.50

Dressed Mixed Leaves 2.50

TO FINISH

Macerated strawberries, lemon drizzle cake, basil and strawberry dressing 5.50

Yorkshire rhubarb and custard ice cream sandwich, lemon thyme sherbet (one of our favourites) 6.00

Elderflower set cream, dark chocolate crumble, masons gin and mint jelly 5.50

Selection of seasonal ice creams and sorbets made using cream from Acorn dairy 4.00

Selection of homemade fudge 3.00

Please note: All dishes are prepared in an environment where nuts, wheat, gluten and other allergens are handled. Should you or any of your guests have any allergies please inform a member of our flock, so that we can cater for your needs.

Struggling to decide? Worried you may get food envy? Fear not...

...here in the Café-bar at The Fleece, our food concept is of small plates, using quality ingredients sourced locally.

This enables you to excite your taste buds with new flavour combinations or choose a selection of dishes for the table for everyone to tuck in to. Alternatively create a traditional meal with a main and a few sides to suit your taste and/or appetite.