



## NIBBLES

Homemade focaccia bread, mixed marinated olives, olive oil & balsamic	VE GFA	7
Tempura local asparagus, lemon & chive mayonnaise	VEA GF	6
Warm pitta bread, whipped feta, hot honey with hummus	VEA	6

## STARTERS

Chargrilled local asparagus, crispy smoked bacon, soft boiled free-range egg, parmesan croutons, homemade ranch dressing	GFA	9
Steamed local asparagus, poached egg, hollandaise, watercress	GF V	8.5
Cream of local asparagus soup, warm bread & salted butter	GFA VEA	7
Heritage tomato & artichoke bruschetta, crumbled goats cheese, sundried tomato & basil pesto	GFA VEA	8
Brown crab and asparagus rarebit, toasted sourdough crumpet, heritage tomato and spring onion salad, pickled red onions		9
Home-smoked trout & king prawns, avocado, chili & lime Marie Rose, homemade focaccia	GFA	9

## LOCAL ASPARAGUS simply steamed with bread & butter VEA GFA

Half Round	7.5	Full Round	14
------------	-----	------------	----



## MAINS

Beer-battered haddock fillet, homemade chips, crushed peas & Fleece Tartare sauce	GF	19
Locally made faggots, bubble & squeak, smoked bacon, crushed peas, red onion chutney, gravy		19
Pan fried hake loin, garden peas, roast shallots, Cornish new potatoes, smoked mussel and asparagus sauce	GF	23
Honey & brown sugar glazed ham, new potatoes, Evesham asparagus, chive butter	GF	17.5
Grilled chicken shawarma, toasted flatbread, chilli & garlic sauce, pickled red cabbage & feta, spiced fries		18.5
Pan roast lamb rump, local sprouting broccoli & asparagus, homemade lamb bacon, gratin potatoes, roast garlic & rosemary jus		25
Wild mushroom, spinach, asparagus fettuccine, roast vine tomatoes, plant-based pesto	VE	18
Roast butternut squash, sweet pepper, olive, asparagus, bulgar wheat, heritage tomato salad	VE	17

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

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. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173



## BURGERS

Plant-based burger, tomato salsa, vegan feta, lettuce, toasted bun & skinny fries	GFA VE	18
Fleece burger: dry aged 6oz smashed patty, mature cheddar, cheese sauce, BBQ sweetcorn slaw, lettuce, tomato, lettuce & pickles, toasted bun, skinny fries	GFA	19
Add Smoked Bacon      2      Add Stilton      2      Add Chargrilled Asparagus		4

## AWARD WINNING FLEECE PIES

Dry Aged Steak & Local Ale	19
Sweet potato, chickpea & spinach	VE 18
Roast chicken, asparagus & leek	19
All served with buttered vegetables, homemade chips or creamy mash, Fleece gravy	

## SIDES

Homemade chips or skinny fries	VE GF 4.5	Cornish new potatoes, chive butter	VE GF 5
Add Stilton or cheddar	2	Buttered mixed vegetables	VEA GF 4.5
Fleece cheesy fries:	9	Mixed salad	VE GF 4
mature cheddar, mozzarella, cheese sauce, BBQ sauce, spicy seasoning, crispy onions			

## DESSERTS

Caramelised pear & almond pavlova, raspberry sorbet	GF 9
Sticky toffee & ale pudding, caramel sauce, vanilla ice cream	8
Rhubarb & ginger Bakewell tart, honeycomb ice cream, vanilla custard	9
Hazelnut & milk chocolate torte, strawberry sorbet, poached strawberries, praline	9
Vegan orange & passion fruit cheesecake, ice cream	VE GF 9
Selection of local & British cheeses, homemade apricot chutney, biscuits & grapes	10
Nose of cheese & 50ml glass of port	GF 10
Selection of ice creams & sorbets, raspberry sauce	GFA VEA
1 scoop	3   2 scoops
5   3 scoops	7

## HOT DRINKS

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

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

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. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173



## SANDWICH MENU

### SERVED MON-FRI 12-2.30PM

ALL SERVED ON WHITE OR WHOLEMEAL BLOOMER BREAD,  
WITH TORTILLA CHIPS & HOMEMADE COLESLAW GFA

Honey roast ham, mustard, plum tomato	8.5
Chicken, smoked bacon & asparagus, baby gem, mayo	8.5
Sundried tomato, hummus, rocket & asparagus <b>VE</b>	8
Tuna, cucumber, red onion & mayonnaise	8.5
Free range egg, spring onion, mayonnaise <b>V</b>	8
Mature cheddar, Red Leicester, pickle <b>V</b>	8

ADD FRIES FOR 3.5

ADD HAND CUT CHIPS FOR 4.5 **GFA**

GLUTEN FREE BREAD AVAILABLE ON REQUEST

**V - Vegetarian, VE - Vegan, VEA – Vegan option available,  
GFA - Gluten Free Available.**

**If dining outside, please get a table number from the bar when ordering. Cutlery & condiments are outside the main door.**

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. Please advise staff of any special requirements on ordering. Table & Bar service available inside, please respect others space, especially when at the bar. Thank you. 01386 831173

## SUNDAY MENU



### NIBBLES

Homemade focaccia bread, mixed marinated olives, olive oil & balsamic	VE GFA	7
Tempura local asparagus, lemon & chive mayonnaise	VEA GF	6
Warm pitta bread, whipped feta, hot honey with hummus	VEA	6

### STARTERS

Chargrilled local asparagus, crispy smoked bacon, soft boiled free-range egg, parmesan croutons, homemade ranch dressing	GFA	9		
Steamed local asparagus, poached egg, hollandaise, watercress	GF V	8.5		
Cream of local asparagus soup, warm bread & salted butter	GFA VEA	7		
Heritage tomato & artichoke bruschetta, crumbled goats cheese, sundried tomato & basil pesto	GFA VEA	8		
Brown crab and asparagus rarebit, toasted sourdough crumpet, heritage tomato and spring onion salad, pickled red onions		9		
Home-smoked trout & king prawns, avocado, chili & lime Marie Rose, homemade focaccia	GFA	9		
Evesham asparagus, simply steamed with bread & butter	VEA GFA			
	Half round	7.5	Full round	14

### SUNDAY ROASTS

*served with Yorkshire pudding, roast potatoes, seasonal local vegetables, and cauliflower cheese*

Sirloin of Cotswold dry aged 30-day matured beef, cooked medium to rare	GFA	19.5
Loin of Gloucestershire Old Spot pork, crackling, stuffing	GFA	18
Breast of free-range chicken	GFA	18
Slow roast leg of lamb, mint sauce	GFA	19.5
	Add an extra meat for	1.5
Roast Butternut squash, roast potatoes, seasonal local vegetables	VEA	17

### ADDITIONAL MAINS

Beer-battered haddock fillet, homemade chips, crushed peas & Fleece Tartare sauce	GF	19
Wild mushroom, spinach, asparagus fettuccine, roast vine tomatoes, plant-based pesto	VE	18
Roast butternut squash, sweet pepper, olive, asparagus, bulgar wheat, heritage tomato salad	VE	17

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

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. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173

## SUNDAY MENU



### BURGERS

Plant-based burger, tomato salsa, vegan feta, lettuce, toasted bun & skinny fries	GFA VE	18			
Fleece burger: dry aged 6oz smashed patty, mature cheddar, cheese sauce, BBQ sweetcorn slaw, lettuce, tomato, lettuce & pickles, toasted bun, skinny fries	GFA	19			
Add Smoked Bacon	2	Add Stilton	2	Add Chargrilled Asparagus	4

### AWARD WINNING FLEECE PIES

Dry Aged Steak & Local Ale	19
Sweet potato, chickpea & spinach	VE 18
Served with roast potatoes, seasonal local vegetables, Fleece gravy	

### SIDES

Homemade chips or skinny fries	VE GF 4.5	Add Stilton or cheddar	2
Cornish new potatoes, chive butter	VE GF 5	Buttered mixed vegetables	VEA GF 4.5
Fleece cheesy fries:	9	Mixed salad	VE GF 4
mature cheddar, mozzarella, cheese sauce, BBQ sauce, spicy seasoning, crispy onions			

### DESSERTS

Caramelised pear & almond pavlova, raspberry sorbet	GF 9			
Sticky toffee & ale pudding, caramel sauce, vanilla ice cream	8			
Rhubarb & ginger Bakewell tart, honeycomb ice cream, vanilla custard	9			
Hazelnut & milk chocolate torte, strawberry sorbet, poached strawberries, praline	9			
Vegan orange & passion fruit cheesecake, ice cream	VE GF 9			
Selection of local & British cheeses, homemade apricot chutney, biscuits & grapes	10			
Nose of cheese & 50ml glass of port	GF 10			
Selection of ice creams & sorbets, raspberry sauce	GFA VEA			
	1 scoop	3   2 scoops	5   3 scoops	7

### HOT DRINKS

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

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

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. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173



## CHILDREN'S MENU

Here at the Fleece Inn, we are proud to offer delicious homemade food created with locally sourced and seasonal quality produce.

In addition to this children's menu, we can provide main meals as a child's portion - please ask your server for details.

### Main Course £8 / 2 Courses £10 / 3 Courses £12

Soup of the Day, warm bread **VEA GFA**

Cheesy garlic bread **V GFA**

Hummus & cucumber sticks **VE**

Mini fish & chips **GF**

Cheeseburger, fries & salad

Sausage & mash, peas & gravy **VEA**

Crisp chicken breast bites, fries, salad

Cheesy spaghetti, garlic bread **V**

Sticky toffee pudding, vanilla ice-cream

Strawberry ice cream sundae **VEA GF**

Rhubarb & almond tart, custard

Vegan orange & passion fruit cheesecake, ice cream **VE**

Selection of ice creams & sorbets **VEA GF**

**V - Vegetarian, VE - Vegan, GFA - Gluten Free Available**

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 for more information.

Please advise service staff of any special requirements on ordering. Thank you. 01386 831173.