

MAINS

Nibbles

- Crispy chilli salt & pepper calamari** with a sweet 'n' sour dip £5.55
- Haggis and black pudding bon bons** with an apple & calvados puree £5.25
- Home-made rustic bread crackers** with warm pitta bread, olive oil, red pepper pesto, balsamic and olive tapenade £4.95
- Tempura spiced cod goujons** with lemon alioli £4.80
- Mini chipolatas** with a Dijon crem fraiche dip £5.25

Starters

- Game and blueberry huntsman sausage roll**, sweet onion chutney and home made brown sauce £6.75
- Soup of the day** served with crusty bread £5.25
- Grilled smoked mackerel fillet** on dhal lentils, finished with a coriander & lime yogurt £6.75
- Button mushrooms** in Garstang blue cheese, chilli & garlic sauce, finished with a gratined herb crumb £6.20
- Nut crusted goats' cheese, roasted red peppers & artichoke salad**, with a cold rapeseed oil dressing £6.50
- Baby Back Stick BBQ ribs** £6.75
- Moules mariniere** with or without cream £6.50

Platters & Salads

- Meat board:** honey roast ham, pastrami, black pudding & haggis bon bons, huntsman sausage roll, sweet onion chutney and brown suace, mixed salad & warm pitta £10.50
- Lancaster Smoked Fish board:** poached salmon, sweet pickled herrings, Greenland prawns, smoked mackerel fillet, smoked trout, Marie rose and horseradish cream, mixed salad & warm pitta £11.95
- Mezze board:** mini falafel fritter, olives & sun blushed tomatoes, grilled halloumi cheese, dhal lentils, mixed salad & pitta bread £8.95

- Fleece Inn Steak & Ale Pie**, shortcrust pastry, garlic mash or chunky chips & seasonal vegetables £14.95
- Fresh Fillet of Cod** in crispy batter, chunky chips, mushy peas or garden peas £12.95
- The Classic Inn Burger**, two 4oz Cumbrian beef patties in a toasted brioche bun, cured bacon, lettuce, tomato, onion and Lancashire cheese, served with sweet chilli and honey & mustard mayo with chunky chips or thin fries £11.95
- Traditional Fish Pie**, cod, smoked haddock, salmon & Greenland prawns in a creamy white wine sauce, topped with mash finished with grilled cheddar cheese £12.95
- Sausage and mash**, a trio of sausages finished with fried onions £10.95
- Cornfed chicken breast** with garlic & thyme, chickpea and wild pilaff rice, finished with a tarragon cream sauce £16.50
- Butternut squash, courgette & sweet potato tagine**, served with toasted almond and red pepper bulgar wheat and finished with mint & cucumber yogurt £13.95
- Macaroni and cauliflower cheese** with a crunchy topping served with falafel fritters £13.95
- Roast Rump of lamb**, served with a pea, baby onion and mint fricasee, truffle mash potatoes and rosemary jus £16.95
- Oven baked herb crusted cod fillet** on a chorizo and bean potato casselout drizzled with lemon herb butter £17.95
- Moules mariniere** with or without cream £13.50

To the Grill

- Both Ribeye and Sirloin Steak** served with roasted plum tomatoes, onion rings and local mushrooms, with a choice of chips: chunky or thin, and your choice of sauce: red wine, pepper, blue cheese or cafe de Paris butter
- 10 oz. Ribeye Steak** £19.95
- 8 oz. Sirloin Steak** £18.95
- 8 oz. Gammon Steak**, chunky chips, roasted tomato, pineapple & fried duck egg £12.50

Sides

- Chunky chips; Buttered seasonal vegetables; Salted thin fries; Rocket and parmesan salad; Onion rings; House mixed salad; Caesar salad** £3.95

Sandwiches

(not available after 5pm)

All served with garden salad, crunchy coleslaw and Lancashire crisps, on ciabatta loaf or baguette.

- Fish finger butty** with tartare sauce £6.50
- Poached salmon and cucumber** £6.25
- Ham and cheese** £6.25
- Classic BLT** with crispy honey pancetta, lettuce and tomato £8.50
- Classic club sandwich** with fries £7.95

Puddings

- Warm sticky toffee pudding** with caramel sauce and vanilla ice cream £6.45
- Baked black cherry cheesecake** £5.95
- Steamed lemon drizzle cake** finished with lemon curd* £5.95
- Warm chocolate fondant** with salted hazelnuts and clotted cream £5.95
- Walnut & coffee cake** with a chocolate and coffee ganache* £5.95

* Gluten and lactose free, suitable for diabetics. We would welcome your feedback on these desserts

Wine List

White Wine

- 1 Stone's Throw Chardonnay - Victoria - Australia** Bottle £15.45
An elegant and easy drinking wine. This vibrant Chardonnay exhibits lifted fruit character, bright tangerine fleshiness, textural mouth-feel, a bright palate and a long stylish finish.
175ml £4.10
250ml £5.70
- 2 Sierra Grande Sauvignon Blanc - Valle Central - Chile** Bottle £15.45
A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.
175ml £4.10
250ml £5.70
- 3 Terrazze della Luna Pinot Grigio - Trentino** Bottle £16.25
This is leagues apart from your average, watery PG. Sourced from high grade Trentino vineyards this is a wine with real zest and vitality, lemon scented, crisp and dry.
175ml £4.30
250ml £5.95
- 4 Sileni Cellar Selection Sauvignon Blanc - Marlborough - New Zealand** Bottle £20.45
The Cellar Selection Sauvignon Blanc has ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. The sort of delicious, fruity Sauvignon which made Marlborough so famous.
175ml £5.25
250ml £7.30
- 5 Diez Siglos Verdejo Rueda - Spain** Bottle £16.00
A strong nose of fresh grass, fennel and tropical fruits. In the mouth the wine is fresh and delicious with very clean citrus fruit and a long well balanced finish.
- 6 Domaine De Vedilban Viognier - France** Bottle £16.45
Sourced from a single Domaine in the Narbonne region of southern France. This is ripe and heady with an intense concentration of peach, apricot and pear fruits backed by a wonderfully zesty finish.
- 7 Orballo Albarino - Spain** Bottle £19.45
This classic dry white from Galicia offers plenty of fresh citrus fruit flavours on the palate, and is very clean and light on the finish.
- 8 Domaine Talmar Macon Uchizy - Burgundy** Bottle £19.45
Domaine Talmar are an excellent Macon producer. This is a very clean and textural white Burgundy, with a fruity fullness of flavour that brings great depth to the wine.
- 9 Greywacke Sauvignon Blanc - New Zealand** Bottle £28.00
This is classic Marlborough Sauvignon Blanc from one of New Zealand's finest producers. A very concentrated and aromatic dry white with flavours of gooseberry and passion fruit.
- 10 Pierre Bouree Bourgogne Blanc - Burgundy - France** Bottle £30.45
This beautifully balanced and classic white Burgundy has a savoury, salty biscuit nose with a restrained, mineral palate. The oak is well-integrated on both the nose and palate giving texture and broadness of style and a long, intense finish.

Rose Wine

- 24 Dune Gris de Rose - Camargue - France** Bottle £16.45
A delightful expression of Grenache Gris, this is fresh and impressively textured. It is clean and refreshing with delicate strawberry and cream notes and good acidity.
175ml £4.10
250ml £5.85
- 25 The Big Top White Zinfandel - California** Bottle £15.45
A fruity medium sweet rose. Easy drinking
175ml £3.90
250ml £5.50

Sparkling Wine & Champagne

- 26 Lunetta Prosecco Brut - Veneto - Italy** Bottle £18.95
A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.
125ml £4.10

Red Wine

- 11 Vega Piedra Rioja - Spain** Bottle £15.45
A great oak-aged Rioja. Soft and approachable with ripe berry fruit aromas, a rich and plummy palate with supple tannins and a long juicy finish.
175ml £4.10
250ml £5.70
- 12 Stone's Throw Shiraz - Victoria - Australia** Bottle £15.45
Rich, dark and full of flavour. This wine has plenty of spice and autumnal flavours of ripe damsons and plums. Nice and rich with a beefy concentration and style, full flavoured but soft and easy.
175ml £4.10
250ml £5.70
- 13 Domaine Mas Babourat Merlot - Vin de Pays - France** Bottle £16.25
This is a high quality Domaine bottled Merlot from the South of France. Smooth and textural in the mouth with plenty of sweet plummy fruit and a ripe chocolatey finish. Very round and easy to drink, with decent body.
175ml £4.30
250ml £5.95
- 14 Moko Black Pino Noir - Marlborough - New Zealand** Bottle £24.00
Maritime Pinot Noir - fresh, cool, bright and breezy with a silky finish. Classic cranberry and redcurrant aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own.
175ml £6.10
250ml £8.60
- 15 Chateau Baron Bellevue, Cotes de Bourg - Bordeaux, France** Bottle £16.45
Mainly Merlot this is typically ripe and spicy with wild bramble fruit flavours, tasty tannins and a lovely gust character.
- 16 Ciconia Tinto - Alentejo, Portugal** Bottle £16.45
A medium bodied red, filled with fresh red fruits and round silky tannins. Supple and smooth this is a lovely wine to drink with or without food.
- 17 Les Coteaux Cotes du Rhone Villages - France** Bottle £18.75
A fantastic wine that really manages to capture the soft, sweet and spicy flavours of the Southern Rhone. Fresh and concentrated with good depth.
- 18 Pablo y Walter Malbec - Argentina** Bottle £18.45
A very modern, fresh and fruit-driven Malbec with tonnes of ripe blackberry fruit supported by some vibrant, spicy notes on the finish
- 19 Chateau Mayne Vieil Fronsac - Bordeaux - France** Bottle £24.00
Fronsac is a great value alternative to Saint-Emilion. A full and concentrated claret with intense black mulberry flavoured fruit and firm but smooth tannins, the ripe Merlot dominant fruit makes this very drinkable.
- 20 Contessa Montepulciano - Abruzzo - Italy** Bottle £24.50
Vibrant aromas of ripe black fruit, backed by toasty notes, hints of dark chocolate and spicy oak. The palate is rich and generous with abundant bramble and black cherry fruit. Structured tannins are balanced by fresh acidity to give an elegant finish.
- 21 Capitel Della Crosara Valpolicella Ripasso - Italy** Bottle £25.00
A 'mini' Amarone with nuances of dried fruits, spices and vanilla leading to flavours of violets, chocolate and liquorice. Round, silky and delicious.
- 22 Ondarre Rioja Reserva - Spain** Bottle £23.00
A very fine Reserva made from a blend of the best selections of grapes that are then gently aged for 18 months in a barrel. Black cherry and red currants with spicy hints of cinnamon and tobacco.
- 23 Domaine La Haut Marone Gigondas - France** Bottle £28.00
This is a superb quality full-bodied wine made principally from Grenache grapes, very ripe, rich and savoury. Highly recommended.
- 27 Stephane Breton Champagne - France** Bottle £29.95
Our superb house Champagne has a wonderfully soft, fruity style. Fresh and buttery, with the hallmark toasty notes gained through ageing.

All wines by D Byrne & Co, purveyors of fine wine

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