

Mains

Main courses are served with homemade chips or new potatoes and vegetables or salad.
Each dish has our chef's and Landlord's beverage suggestion to match its key flavours.

- Gammon Steak** £8.95
Dry cured gammon steak, fresh from our local butcher served with egg and pineapple.
Peroni (33cl bottle), Staropramen (draught) Chenin Blanc, Cuvee Amelie (175ml, 250ml, or by the bottle).
- Mixed Grill** £11.95
Lamb chop, pork chop, gammon, sausage, steak (Not for the faint hearted).
Landlord (50cl bottle), Ram Tam (draught), Cabernet Sauvignon, Linaje Estate (175ml, 250ml or by the bottle).
- Pan Fried Rump Steak Surf and Turf** £11.65
Topped with battered king prawns.
Erdinger Weiss (50cl bottle), Dark Mild (draught), Caelum Merlot VDP d'Oc (175ml, 250ml or by the bottle).
- Chef's "Landlord" Steak and Ale Pie** £8.45
Prime beef, marinated in Timothy Taylor's "Landlord" cask ale, with short crust pastry.
Westmalle Trappist (33cl bottle), Landlord (draught), Caelum Merlot VDO d'Oc (175ml, 250ml or by the bottle).
- Mushroom, Cranberry and Brie Wellington (v)** £7.95
Saute mushrooms, cranberries, seasonal spinach with hazelnuts, topped with brie in a light puff pastry
Duvel (33cl bottle), Best bitter (draught), Sauvignon Blanc, Linaje Estate (175ml, 250ml or by the bottle).
- The Fleece's Famous Lamb Shank** £8.95
Served with mint gravy.
Tyskie (50cl) Landlord (draught), Syrah, Cavaleri (175ml, 250ml or by the bottle).
- Traditional Fish and Chips** £8.75
A large, fresh fillet of haddock in a light beer batter.
Kuppers Kolsch (50cl bottle) Golden Best (draught), Caelum Grenache Blanc (175ml, 250ml or by the bottle).
- Filled Giant Yorkshire Pudding** £7.95
Filling 1 Sausage, creamy mash and onion gravy.
Erdinger Weisbrau (50cl bottle) Best Bitter (draught), Tempranillo Vega Roble (175ml, 250ml or by the bottle).
Filling 2 Creamy leek, mushroom and potato sauce. (v)
Lindeboom Pilsner (50cl bottle) Golden Best (draught) Chardonnay VDP Loire (175ml, 250ml or by the bottle).
- Homemade Cottage Pie** £7.95
Prime minced lamb, marinated in red wine, topped with creamy mashed potato.
Lindeboom (33cl bottle), Golden Best (draught), Tempranillo Vega Roble (175ml, 250ml or by the bottle).
- Grilled Salmon Steak** £8.25
Served with garlic and herb butter
Vellins (50cl bottle), Golden Best (draught), Viura Vega Roble (175ml, 250ml or by the bottle).
- Aberdeen Angus Burger** £7.75
Served in a freshly toasted bun, topped with melted cheese (optional).
Baltika (50cl bottle) Landlord (draught), Cabernet Shiraz (175ml, 250ml or by the bottle).
- Traditional Sunday Roast (Sunday Only)!** £7.35
Choose from freshly sliced beef or a sliced roasted chicken breast (with all the trimmings).