



THE FLEECE
CIRENCESTER

The Fleece dates back to 1651 when King Charles II used the building to hide from Cromwell's troops. Following his daring invasion of England, which ended in disaster at the Battle of Worcester, Charles went into hiding before he could safely escape to France. His loyal supporters risked their lives giving him shelter and it is believed that as he fled through the country he stayed in Room 1 at The Fleece. The King was restored to the throne in 1660 and reigned until his death in 1685. We're proud of our heritage, and today we continue to offer the warmest of welcomes to travellers visiting the beautiful Cotswolds. Our sign is a traditional symbol celebrating heritage and quality. It dates back to a 15th Century Duke named Philip the Good whose knights were 'The Order of the Golden Fleece'. Their insignia was a sheep suspended in ribbon - a tradition of weighing a sheep before and after its fleece was cut in order to assess the weight and quality of the wool. It's a fitting sign for our historic inn, as Cirencester has a long and proud association with the wool trade. The Romans developed sheep farms around our market town and the Cotswold Lions helped the area build a reputation as the place to find quality wool. As you enjoy our beautiful town, you will find lots of other references to our proud wool heritage.



Keep up-to-date with our latest news and events...visit thefleececirencester.co.uk -
find us on [facebook.com/TheFleece](https://www.facebook.com/TheFleece) or follow us on Twitter @The_Fleece

Market Place, Cirencester, Gloucestershire, GL7 2NZ

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

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All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy.

LITTLE NIBBLES

Freshly made bread £5.20
dipping oils 975kcal

Chilli and coriander
marinated olives £4.20
sundried tomatoes 321kcal

Honey and mustard glazed chipolatas £4.20 412kcal

Deville whitebait £5.20
aioli 437kcal

Pork pie £5.20
piccalilli 728kcal

STARTERS

Seasonal soup £6.80
crusty bread, salted butter

Tempura king prawns £10.00
sweet chilli dipping sauce 316kcal

Crispy duck pancakes £9.30
Asian style salad, hoisin dipping sauce 709kcal

Warm heritage tomato and basil tart £8.30
dressed leaves, basil vinaigrette 342kcal

SHARING PLATE

Fishmonger's plate £19.90
perfect for sharing, devilled whitebait, smoked salmon,
prawns Marie Rose, marinated anchovies, capers,
tartar sauce and granary bloomer 1249kcal

SALADS

House Caesar salad £13.60
gem lettuce, crisp bacon, shaved
Parmesan, marinated anchovies,
croutons, boiled egg 414kcal
with grilled chicken breast £15.70
686kcal

Mediterranean feta salad £14.70
olives, tomato, red onion,
chargrilled courgette, rocket,
house dressing 541kcal

Warm falafel salad £14.70
crispy chick peas, roasted
peppers, red onions, mixed
leaves, harissa dressing 554kcal

BURGERS

Classic burger £16.00
mature cheddar, dill pickle,
tomato chutney, skinny fries 873kcal
add back bacon £1.00 75kcal

Chicken burger £16.00
buttermilk fried chicken, dill pickle,
Caesar dressing, skinny fries 790kcal
add back bacon £1.00 75kcal

Chargrilled halloumi £15.50
red pepper and aubergine stack, spicy tomato chutney,
toasted bun, sweet potato fries 1220kcal

FLEECE CLASSICS

Thwaites beer battered fish
small £15.00 984kcal large £16.50 1083kcal
thick cut chips, minted crushed peas,
tartar sauce

Seafood linguine £18.70
prawns, mussels, salmon, red chilli,
garlic and herb butter 499kcal

Pie of the day £16.50
seasonal greens, champ potato,
jug of gravy

Pan fried gnocchi £14.90
basil oil, pine nuts, wilted spinach,
Parmesan, fresh rocket 654kcal

STEAKS

OUR STEAKS ARE ALL FROM BRITISH NATIVE BREEDS, CAREFULLY
CHARGRILLED TO ORDER AND SERVED WITH ROASTED TOMATO
AND MUSHROOM, FRESH ROCKET AND THICK CUT CHIPS

8oz fillet £32.50
the prime cut,
exceptionally tender 909kcal

8oz sirloin £25.00
with the balance
of tenderness and flavour
coming from the small
amount of marbling 991kcal

100z ribeye £29.00
with marbling running through
to baste the meat as it is grilling,
this cut has full flavour and is
supremely juicy and tender 1154kcal

ADD A LITTLE EXTRA

Bearnaise sauce £3.60 239kcal
Blue cheese sauce £3.60 423kcal
Peppercorn sauce £3.60 132kcal

SIDES

Sea salted thick cut chips £4.80 331kcal

Sea salted fries £4.80 378kcal

Sweet potato fries £4.80 449kcal

Beer battered pickled onion rings £4.80 674kcal

Buttered seasonal greens £4.80 119kcal

Mini Caesar salad, shaved Parmesan,
marinated anchovies, croutons £4.80 297kcal

SUNDAY LUNCH

Every Sunday our chefs cook up fabulous
roasts for you to enjoy; with a choice of
different cuts, proper Yorkshire puddings,
crispy roast potatoes, seasonal vegetables
and homemade gravy.

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50 949kcal

Warm chocolate brownie, salted caramel ice cream, chocolate sauce £7.60 899kcal

Rhubarb panna cotta, rhubarb compote, amaretti crumb £7.50 691kcal

Prosecco summer pudding, Chantilly cream £7.50 616kcal

Selection of ice cream, please ask for today's flavours £2.30 per scoop

The cheeseboard, selection of cheeses,
orchard fruit chutney, grapes, celery, crackers £10.00

Only a little room? Try today's mini dessert served with a tea or coffee of your choice £7.50