

## Tapas

Warm chorizo sausage | Marinated olives, hummus, pitta bread (vg) | Chicken satay | Halloumi fries (v)(gf)  
£3.50 each or any 3 for £9.95

## Light Bites &amp; Sandwiches

Spiced crayfish cocktail, *smashed avocado, cucumber, lemon crème fraiche* £8.25 (gf)  
Herb & garlic stuffed field mushroom, *roast cherry vine tomatoes, dressed rocket* £6.95 (vg)  
Egg mayonnaise & cress sandwich, *coleslaw, salad, crisps* £6.50 (v)  
Vintage cheddar cheese & apple chutney sandwich, *coleslaw, salad, crisps* £6.50 (v)  
Honey & mustard roasted ham sandwich, *tomato, mustard, coleslaw, salad, crisps* £6.50  
Battered fish finger sandwich, *sourdough, smoked ketchup, tartare sauce, salad, hand cut chips* £9.95  
Briarfields toasted club sandwich, *bacon, chicken, egg mayonnaise, salad, hand cut chips* £10.95

## Home Comforts

Traditional roast turkey dinner, *with all the trimmings* £14.95  
10oz, 21 days aged, Sirloin steak, *hand-cut chips, flat cap mushroom, tomato, dressed leaves & peppercorn sauce* £29.95  
Beer battered fish & chips, *tartare sauce, mushy peas* £15.95  
Split red lentil Dhansak, *pilau rice, toasted pitta bread, parsley yoghurt* £13.50 (vg)  
Add: chicken or tiger prawns £3.50  
Briarfields burger, *onion relish, baby gem, tomato, gherkin, hand cut chips* £14.50  
Add: Bacon | Cheddar cheese £1.00 each

Pan fried supreme of chicken, *roast garlic & rosemary parmenter potatoes, purple sprouting broccoli, cavolo nero, sweetcorn puree, corn on the cob, mushroom & tarragon cream* £16.95 (gf)

## Sides

Hand-cut chips (vg) | Skinny fries (vg) | Seasonal vegetables (gf)(v) | Herb buttered potatoes with spring onions (v)(gf)  
Dressed salad (vg)(gf) | sautéed tender stem broccoli with pecorino & pancetta (gf)  
£3.95 each

## Desserts &amp; Ice creams

Homemade Christmas pudding, *brandy sauce* £7.25 (v)  
Vanilla poached pear, *blackcurrant sorbet, shortbread crumb* £7.25 (vg)  
Baked Alaska, *rum soaked pineapple, ginger cake base, vanilla ice cream, Italian meringue* £7.25 (v)  
Hazelnut praline cheesecake, *toffee sauce, candied hazelnuts* £7.25  
Glazed lemon tart, *lemon curd, winter berry compote, pistachio crumb* £7.25 (v)  
Chocolate brownie, *chocolate sauce, vanilla ice cream* £7.25 (v) (gf)  
A scoop of ice cream: *choose from; chocolate, vanilla, toffee, strawberry, vegan vanilla ice cream* £2.50 (gf) (v)  
A scoop of sorbet: *choose from; blackcurrant, lemon, mango, raspberry* £2.50 (gf) (vg)

## Afternoon Tea

Homemade cakes, *please ask your waiter for today's selection* £3.00  
Fruit scone, *clotted cream, butter, homemade jam* £3.00 or Cheese scone, *cream cheese, butter* £3.00  
Toasted teacake, *butter, homemade jam* £2.00

Festive posh afternoon tea, *finger sandwiches, pigs in blanket, cranberry and cheese straw, honey and cinnamon scone with clotted cream & homemade jam, a trio of mini desserts, pot of loose-leaf tea or Columbian coffee, served on a traditional three-tier stand* £13.50 add a glass of prosecco £6.00

Allergies –We cannot guarantee any dish is free from allergens due to the potential cross contamination risk from ingredients, people & the environment.

For more details or if you have any specific dietary requirements please inform our front of house staff.  
(v) – vegetarian (vg) – vegan (gf) – gluten free