

Tapas

Warm chorizo sausage | Marinated olives, hummus, crisp-breads | Chilli beef skewers |
Onion bhaji, mango chutney | Salt & pepper squid | Scotch quail's egg, mustard mayonnaise
£3.50 each or any 3 for £9.95

Light Bites

Briarfields' homemade soup of the day *(please see the daily specials)* £5.50
Glazed fig with Parma ham, goats' cheese, cranberry dressing £7.50 (gf)
Baked mackerel fillet, celeriac remoulade, compressed cucumber, walnuts, blood orange £8.25(gf)

Beer battered fish & chips, mushy peas, tartare sauce £14.95
Gammon steak, fried egg, pineapple relish, hand cut chips £14.50
Briarfields Tuscan burger, mozzarella, pesto mayonnaise, hand cut chips £15.50
Spiced chick pea burger, corn roll, coriander mayonnaise, hand cut chips £14.50 (vg)
Macaroni cheese & truffle, wild mushrooms, crispy sage £14.25 (v)
10oz, 21 days aged, ribeye of beef, hand-cut chips, roast flat cap mushroom, tomato,
dressed leaves £28.00 (ss) Add peppercorn sauce £2.50

Snacks, Salads & Sandwiches

Briarfields super salad, carrot ribbons, spinach, apple, beetroot, mixed nuts, pomegranate, chilli & ginger dressing £5.95/£10.95 (vg) (gf)
add chicken or home smoked salmon £3.00

Briarfields Ploughman's, homecooked ham, smoked Applewood cheddar, scotch egg, piccalilli, apple, pickles £12.50
Goats cheese & beetroot salad, toasted seeds, balsamic glaze £8.95 (v)

Egg mayonnaise & cress sandwich £5.95 (v)
Tuna & cucumber sandwich £5.95
Vintage cheddar cheese & apple chutney sandwich £5.95 (v)
Honey & mustard roasted ham sandwich, tomato, mustard £5.95
Battered fish finger sandwich, sourdough, smoked ketchup, tartare sauce, hand cut chips £9.95
Briarfields toasted club sandwich, bacon, chicken, egg mayonnaise, hand cut chips £10.95

Sides

Hand-cut chips | Skinny fries | Seasonal potatoes | Side salad | Seasonal vegetables
£3.95 each

Local mussels are available as a starter or main course on our special's menu when in Season

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

Desserts

Warm apple Bakewell tart, cinnamon ice cream £6.95

White chocolate Mille feuille, poached rhubarb, white chocolate mousse, rhubarb & rosemary gel £6.95

Chocolate brownie pudding, clotted cream ice cream, orange & chocolate sauce £6.95

Iced praline & toffee parfait, meringue, passionfruit syrup £6.95 (gf)

Briarfields tiramisu sundae, coffee ice cream, coffee syrup, sponge, amaretto, orange, Chantilly cream, chocolate coffee beans £8.50 (s)

A trio of ice cream: chocolate, vanilla, toffee, strawberry, white chocolate, £6.00

A trio of sorbet: blackcurrant, lemon, raspberry, mango £6.00 (gf)

Selection of British Cheeses: Norfolk white lady, Binham blue, smoked Applewood, Barbers vintage cheddar, chutney, grapes, crackers, celery £8.50

Afternoon Tea

Homemade cakes, please ask your waiter for today's selection £3.00

Fruit scone, clotted cream, butter, homemade jam £3.00

Cheese scone, cream cheese, butter £3.00

Toasted teacake, butter, homemade jam £2.00

Posh afternoon tea, finger sandwiches, delicate fruit scone with clotted cream & homemade jam, slice of homemade cake, 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 £5.80

Tea & Coffee

Loose leaf tea, English breakfast; decaffeinated; Earl Grey; green; red bush; camomile; bouquet royale, spearmint £2.50

Columbian coffee, cafetiere; decaffeinated available £2.50

Cappuccino; Latte; Mochaccino; Americano; Macchiato; Hot chocolate

small £2.75 large £3.50

Espresso Martini, Smirnoff vodka, Tia Maria, espresso £8.00

Recommended Aperitifs

Aperol Spritz, Aperol, prosecco, soda £7.90

Sauvignon Blanc, Whitehaven, Marlborough, NZ, 125ml £6.30 175ml £7.70 250ml £10.00 bottle £30.00

Côtes du Rhône, 'Reserve de Fleur' France, 125ml £5.00 175ml £6.50 250ml £8.50 bottle £25.00

'Cougar's Moon' blush Zinfandel, California, USA 125ml £4.20 175ml £5.50 250ml £7.10 bottle £21.00

'Campo di Fiori' organic prosecco, Italy 125ml £5.80 bottle £28.00 also available in Rosé

Full wine list and cocktail menu available

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