

Tapas

Warm chorizo sausage | Marinated olives, hummus, crisp-breads | Chicken satay |
Onion bhaji, mango chutney | breaded whitebait, saffron aioli
£3.50 each or any 3 for £9.95

Light Bites

Briarfields' homemade soup of the day *(please see the daily specials)* £5.50
Baked langoustines, crayfish & apple salad, mango & ginger chutney £8.95 (gf) (s)
Seared pigeon breast, beetroot, spinach, pomegranate £7.50 (gf)
Cromer crab & prawn tian, baby gem, marie rose, lemon gel £7.95 (gf)

Beer battered fish & chips, mushy peas, tartare sauce £15.50
South Indian coconut curry, jewelled couscous, coriander, mini poppadum £14.50 (vg)
Add chicken or tiger prawns for £3.00
Briarfields burger, bacon jam, cheddar cheese, mustard mayonnaise, hand cut chips £15.50
Wild mushroom arancini burger, corn roll, red pepper relish, hand cut chips £14.50 (vg)
Gammon steak, fried egg, pineapple relish, hand cut chips £14.50
10oz, 21 days aged, ribeye of beef, hand-cut chips, roast flat cap mushroom, tomato,
dressed leaves £29.00 (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 smoked salmon £3.00
Briarfields Ploughman's, homecooked ham, smoked Applewood cheddar, sausage roll, piccalilli, apple, pickles £12.50
Goats cheese & beetroot salad, honey toasted seeds, balsamic glaze £8.95/£14.95 (v)
Egg mayonnaise & cress sandwich, coleslaw, salad, crisps £5.95 (v)
Tuna & cucumber sandwich, coleslaw, salad, crisps £5.95
Vintage cheddar cheese & apple chutney sandwich, coleslaw, salad, crisps £5.95 (v)
Honey & mustard roasted ham sandwich, tomato, mustard, coleslaw salad, crisps £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

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

Key lime pie, lime syrup, Chantilly cream **£6.95**

Warm pistachio tart, raspberry coulis, raspberry ice cream **£6.95**

Crème caramel, hazelnut praline cream **£6.95 (gf)**

Apricot meringue tumble, apricot sauce, ginger snap **£6.95 (gf)**

Death by chocolate sundae, chocolate ice cream, chocolate marshmallows, white chocolate ice cream, chocolate sauce, chocolate brownie **£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, 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**

Tea & Coffee

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

Columbian coffee, cafetière; 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 "Live Wire" NZ, 125ml **£4.85** 175ml **£7.00** 250ml **£9.25** bottle **£26.50**

Cotes du Rhone Villages Cairanne, Domaine Eyverine FR, 125ml **£5.95** 175ml **£8.25** 250ml **£11.00** bottle **£32.00**

'Cougar's Moon' blush Zinfandel, California, USA 125ml **£4.25** 175ml **£5.75** 250ml **£7.50** bottle **£22.00**

Prosecco Spumanté "Borgo Alato" IT 125ml **£6.00** bottle **£27.50** also available in Rosé

Full wine list and cocktail menu available

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