

Tapas

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

Light Bites

Briarfields soup of the day, *please ask your waiter* £5.50 (gf)
Glazed fig with Parma ham, goats' cheese, cranberry dressing £7.50 (gf)
Garlic tiger prawn skewer, Asian salad, toasted sesame £8.25 (gf)

Beer battered fish & chips, *mushy peas, tartare sauce* £14.95
Gammon steak, *fried egg, pineapple relish, hand cut chips* £13.95
Briarfields' venison burger, *brie, blackberry gin & onion relish, hand cut chips* £15.50
Smokey bean & sweet potato burger, *corn roll, courgette & saffron relish, hand cut chips* £13.95 (vg)
Briarfields Thai green curry, *basmati rice, poppadum* £12.95 (vg) *add chicken or tiger prawns* £3.00
Macaroni cheese & truffle, *wild mushrooms, crispy sage* £13.50 (v)
10oz, 21 days aged, ribeye of beef, *hand-cut chips, roast flat cap mushroom, tomato, dressed leaves* £28.00 (ss) *Add peppercorn sauce* £2.00

Snacks, Salads & Sandwiches

Briarfields super salad, *carrot ribbons, spinach, broccoli, apple, candy beetroot, mixed nuts, pomegranate, maple dressing* £4.95/£9.95 (vg) (gf)
add chicken or salmon £3.00

Briarfields Ploughman's, *homecooked ham, smoked Applewood cheddar, piccalilli, celery, pickle* £10.50
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* £9.25
Grilled chicken, pesto & swiss cheese ciabatta, *hand cut chips* £9.95

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 specials 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

Lemon posset, vanilla shortbread **£6.95**

Baked blackberry cheesecake, blackberry coulis **£6.95**

Apple & fig crumble, vanilla ice cream **£6.95**

Pear & chocolate tart, white chocolate ice cream **£6.95**

Briarfields lemon meringue sundae, ginger ice cream, lemon curd, meringue chards, ginger biscuit, vanilla cream **£8.50 (s)**

A trio of ice cream: chocolate, vanilla, toffee, strawberry, white chocolate, ginger **£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 **£2.25**

Columbian coffee, cafetiere; decaffeinated available **£2.25**

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

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