



Tapas

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

Starters

Briarfields homemade soup of the day (please see the daily specials) **£6.00**
Mackerel & dill rilette, toasted ciabatta, apple & compressed cucumber salad **£8.50 (s)**
Herb & garlic stuffed field mushroom, roast cherry vine tomatoes, dressed rocket **£6.95 (vg)**
Spiced crayfish cocktail, smashed avocado, cucumber, lemon crème fraiche **£8.25 (gf)**
Shredded confit duck leg & orange salad, plum compote, pickled cornichons **£7.95 (gf)**

Mains

10oz, 21 days aged, Sirloin steak, hand-cut chips, flat cap mushroom, tomato, dressed leaves & peppercorn sauce **£29.95 (ss)**
Seared hake pave, braised fennel, roast butternut squash & sweet potato terrine, peas & pancetta, saffron cream **£17.25 (gf)**
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)**
Oven roasted Barbary duck breast, carrot & orange puree, baked baby potatoes, broccoli, cherry jus **£18.95 (gf)(s)**
Split red lentil Dhansak, pilau rice, toasted pitta bread, parsley yoghurt **£13.50 (vg)**
Add: chicken or tiger prawns £3.50
Cauliflower pithivier, roast shallot, buttered greens, smoked cheese sauce **£12.50 (v)**
Beer battered fish & chips, tartare sauce, mushy peas **£15.95**
Briarfields burger, onion relish, baby gem, tomato, gherkin, hand cut chips **£14.50**
Add: Bacon | Cheddar cheese £1.00 each

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

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)
A selection of British cheeses: Norfolk white lady, Binham blue, smoked Applewood, Barbers vintage cheddar, chutney, grapes, crackers, celery £10.50 (s)

(s)(ss) Denotes residents with a dinner allowance will incur a supplement of £1.50 on starter and desserts and £3.00 on main courses.
Side dishes are not included in the dinner package.

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

