



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

Starters

Briarfields' homemade soup of the day *(please see the daily specials)* £5.50
Briarfields' seafood meze, a selection of seafood from our kitchen larder £8.95 (s)
Slow cooked pork belly & seared scallop, black pudding bonbon, apple gel £7.95 (s)
Seared pigeon breast, beetroot, spinach, pomegranate £7.50 (gf)
Marinated artichoke & feta salad, balsamic glaze, olives, red onion £7.50 (v) (gf)
Baked langoustines, crayfish & apple salad, mango & ginger chutney £8.95 (gf) (s)
Cromer crab & prawn tian, baby gem, Marie rose, lemon gel £7.95 (gf) (s)

Mains

Roast pork tenderloin fillet, sage crushed potatoes, creamed leeks, parma ham crisp, roast baby carrot, apple jus £18.50 (gf) (s)
Seared sea trout pave, broad beans, fennel, pomegranate, courgetti, seaweed crisp £15.95 (gf)
Roast honey glazed chicken breast, pak choi, red pepper & spring onion stir fry, toasted sesame, crispy wonton £16.95
South Indian coconut curry, jewelled couscous, coriander, mini poppadum £14.50 (vg)
Add chicken or tiger prawns for £3.00
Pan fried sea bream fillet, parmentier potatoes, samphire, cherry vine tomatoes, parsley butter £16.95 (gf)

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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
Roast Mediterranean vegetable tart, dressed rocket £13.50 (v)
Add goat's cheese for £2.00
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)
Beer battered fish & chips, tartare sauce, mushy peas £15.50

Sides

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

(s)(ss) Denotes residents with a dinner allowance will incur a supplement of £1.50 on starter and desserts and £3.00/£6.00 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





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 (s)**

Gluten free chocolate brownie is always available – please ask

Dessert Wine

Muscat Late Harvest, Tabali, 100ml **£7.00** | Bottle **£23.00**

Port

Fine Ruby 50ml **£3.55**; **Late Bottle Vintage** 50ml **£4.25**

Tea & Coffee

Tea English breakfast; Decaffeinated; Earl grey; Green; Spearmint; Red bush; Bouquet royale; Camomile **£2.50**

Coffee Cafetiere; Decaffeinated **£2.50**

Latte; Cappuccino; Mochaccino; Long macchiato; Macchiato; Espresso

standard **£2.75**/large **£3.50**

Hot chocolate standard **£2.75**/large **£3.50**

Liqueur Coffees

Irish-Jameson's whisky; **Calypso**-Tia Maria; **Caribbean**-Rum; **Mississippi**-Southern Comfort;

O'Reillys-Baileys; **Pirate**-Grand Marnier; **Prince Charles**-Drambuie; **Highland**-Famous Grouse;

Royal-Cognac; **Italian**-Amaretto; **French**-Cointreau - **£5.50 each**

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

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