



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

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)
Garlic tiger prawn skewer, Asian salad, toasted sesame £8.25 (gf) (s)
Glazed fig with Parma ham, goats' cheese, cranberry dressing £7.50 (gf)
Beetroot & orange salad, blue cheese, orange syrup £7.25 (v) (gf)
Seared partridge breast, parsnip puree, charred pear, baby carrot, toasted hazelnuts £7.95(gf)

Mains

Roast duck breast, sticky red cabbage, crushed potatoes, kale, pickled blackberries £17.95 (gf) (s)
Pan seared seabass, parmentier potatoes, Brussel sprouts and bacon celeriac puree £15.95 (gf)
Oven roast hake, pearl barley risotto, roast pumpkin, almond butter £16.95
Moroccan vegetable tagine, coriander arancini, pomegranate £14.50 (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
Spinach polenta with spiced chickpeas, feta, watercress, lemon oil £13.50 (v)
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)
Beer battered fish & chips, tartare sauce, mushy peas £14.95

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

(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

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 (s)**

Gluten free chocolate brownie is always available – please ask

Dessert Wine

Grange Neuve Monbazillac, 2010, 100ml £7.00 | Bottle £28.00

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 **£2.25**

Coffee Cafetiere; Decaffeinated **£2.25**

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**

(s) 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

