



Tapas

Warm chorizo sausage | Marinated olives, hummus, crisp-breads | Chilli beef skewers |
Onion bhaji, mango chutney | Salt & pepper squid | Scotch quail's egg, mustard mayonnaise
£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)
Glazed fig with Parma ham, goats' cheese, cranberry dressing £7.50 (gf)
Pan seared king scallops, *curried cauliflower puree, apple, toasted hazelnuts, kohlrabi crisp* £9.95 (gf) (s)
Roast butternut squash & red onion salad, blue cheese, balsamic glaze £7.25 (v) (gf)
Baked mackerel fillet, *celeriac remoulade, compressed cucumber, walnuts, blood orange* £8.25(gf)

Mains

Smoked duck breast, *beetroot, roast baby potatoes, kale, piccolo parsnips* £18.95 (gf) (s)
Oven roast hake, *artichoke, saffron potatoes, spinach, crispy leeks* £17.50 (gf)
Charred breast of guinea fowl, *fondant potato, carrot puree, salsify, pistachio* £16.50 (gf)
Moroccan vegetable tagine, *coriander arancini, pomegranate* £14.50 (v)
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10oz, 21 days aged, ribeye of beef, *hand-cut chips, roast flat cap mushroom, tomato, dressed leaves* £28.00 (ss) Add peppercorn sauce £2.50
Wild mushroom wellington, *sweet potato mash, kale* £13.50 (v)
Briarfields Tuscan burger, *mozzarella, pesto mayonnaise, hand cut chips* £15.50
Spiced chick pea burger, *com roll, coriander mayonnaise, hand cut chips* £14.50 (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 special's 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

Warm apple Bakewell tart, cinnamon ice cream £6.95

White chocolate Mille feuille, poached rhubarb, white chocolate mousse, rhubarb & rosemary gel £6.95

Chocolate brownie pudding, clotted cream ice cream orange & chocolate sauce £6.95

Iced praline & toffee parfait, meringue, passionfruit syrup £6.95 (gf)

Briarfields tiramisu sundae, coffee ice cream, coffee syrup, sponge, amaretto, orange, Chantilly cream, chocolate coffee beans £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

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 £2.50

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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