

Dinner



Snacks

- £5 Mini Milk Loaf - Whipped Butter
- £6 Kalamata Olives (GF,DF)

Starters

- £9 Smoked Dapple Croquettes – Romesco, Almonds (V)(N)
- £10 Nduja Flatbread – Pineapple, Aged Parmesan (DFA)(V)
- £13 Potted Sea Trout – Pickled Apple, Sourdough (GFA)(S)
- £11 Coppa Ham – Honey Habanero Pickles (GF,DF)
- £11 Korean Fried Cauliflower - Sesame, Ssamjang Mayonnaise (V+A)
- £9 Greek Salad – Feta, Olives, Tomato, Red onion (GF,V+A)

Mains

- £19 Hand Rolled Tagliatelle – San Marzano, Aubergine, Caper, Pine Nut, Parmesan (V)
- £39 Dry Aged Sirloin – Chimichurri, Crisp Onions, Fries (GF,DFA)(SS)
- £19 Briarfields Burger - Smoked Cheddar, Tomato & Mustard Seed Relish, Lettuce, Fries (GFA,DFA)
£2 Add Crispy Serrano
- £28 Roasted Cod – Sweetcorn, Samphire, Jalpeno, Harissa Potatoes (GFA)
- £18 Yellow Zucchini Keralan – Curry Leaves, Chilli Oil, Coconut Rice (GFA,V+)
- £26 Charred Half Chicken – Apricot & Almond Sauce, New Potatoes (GF,DFA)(N)
- £20 Battered Fish & Chips - Mushy Peas, Tartare Sauce (GFA,DF)

Sides

- £5 Greens (GF,DFA)
- £5 Parmesan Truffle Fries (GF)
- £6 Garlic Tenderstem Broccoli (GF,DFA)
- £5 Jasmine Rice (GF,DF)

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (V+) Vegan, (N) Nuts, (A) Available
(S) Dinner Allowance Supplement of £2 starters/ £5 Mains

A discretionary 10% service charge will be applied to all non-resident tables

Allergies: We cannot guarantee any dish is free from allergens due to the potential cross contamination risk from ingredients, people & the environment. For full allergen information, please ask a member of the team.