



## Tapas

Warm chorizo sausage | Marinated olives, hummus, crisp-breads | Parma ham, rocket, capers  
£3.50 each

## SAMPLE

## Light Bites

Soup of the day, please ask your waiter £4.95 (gf)

Potted chicken liver pâté, apple chutney, toast £6.50

Tempura tiger prawns, chilli jam, yoghurt £7.50

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Sausage & mash, seasonal vegetables, caramelised onion gravy £13.50

Beer battered fish & chips, mushy peas, tartare sauce £13.95

Gammon steak, fried egg, pineapple relish, hand cut chips £12.95

Briarfields 6oz burger, streaky bacon, smoked cheddar, relish, hand cut chips £14.50

Roasted pork chop, creamed potatoes, greens, apple sauce £12.95 (gf)

Mexican black bean burger, corn roll, tomato salsa, hand cut chips £11.95 (vg)

Briarfields Thai green curry, basmati rice, poppadum £11.95 (vg) add chicken or tiger prawns £3.00

## Snacks, Salads & Sandwiches

Creamed garlic mushroom & spinach bruschetta, truffle oil £6.95 (v)

Smashed avocado, sourdough, poached eggs, rocket £5.95 (v)

Rosary goats cheese salad, beetroot, balsamic, toasted seeds £6.25/12.50 (gf) (v)

Briarfields super salad, broccoli, carrot, apple, spinach, quinoa, avocado, seeds £4.95/£9.95 (vg) (gf)  
add chicken or salmon £3.00

Caesar salad, parmesan, croutons, anchovies £9.95 add chicken or salmon £3.00

Briarfields Ploughman's, homecooked ham, smoked Applewood cheddar, homemade piccalilli, celery, pickles £10.50

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Egg mayonnaise & cress sandwich £5.45 (v)

Tuna & cucumber sandwich £5.45

Vintage cheddar cheese & apple chutney sandwich £5.45 (v)

Honey & mustard roasted ham sandwich, tomato, mustard £5.45

Battered fish finger sandwich, sourdough, smoked ketchup, tartare sauce, hand cut chips £8.50

Grilled chicken, pesto & swiss cheese, ciabatta, hand cut chips £9.50

## SAMPLE

## Sides

Hand-cut chips | Seasonal potatoes | Side salad | Seasonal vegetables  
£3.50 each

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



## SAMPLE

### Desserts

**Tiramisu**, chocolate coffee beans **£6.95**

**Iced coconut parfait**, mango sorbet, lime syrup, meringue shards **£6.95**

**Lemon elderflower panna cotta**, shortbread biscuit **£6.95**

**Chocolate marquise**, orange sorbet, orange gel **£6.95**

**Raspberry frangipane**, warm raspberry sauce, vanilla ice cream **£6.95**

**Custard brûlée**, poached rhubarb, ginger crumble, rhubarb gel **£6.95**

**A trio of ice cream**: chocolate, vanilla, toffee, strawberry, white chocolate, rum & raisin **£6.00**

**A trio of sorbet**: blackcurrant, lemon, raspberry, mango **£6.00**

**Selection of British Cheeses**: Norfolk white lady, Binham blue, smoked Applewood, Barbers vintage cheddar, chutney, grapes, oatcakes, celery **£8.50**

### Afternoon Tea

**Homemade cakes**, please ask your waiter for today's selection **£3.00**

**Fruit scone**, clotted cream, butter, homemade jam **£3.00**

**Cheese scone**, cream cheese, butter **£3.00**

**Toasted teacake**, butter, homemade jam **£2.00**

**Posh afternoon tea**, finger sandwiches, delicate fruit scone with clotted cream & homemade jam, slice of homemade cake, a trio of mini desserts, pot of loose leaf tea or Columbian coffee, served on a traditional three-tier stand **£13.50** add a glass of prosecco **£5.80**

### Tea & Coffee

**Loose leaf tea**, English breakfast; decaffeinated; Earl Grey; green; red bush; camomile; bouquet royale, spearmint **£2.25**

**Columbian coffee**, cafetiere; decaffeinated available **£2.25**

**Cappuccino; Latte; Mochaccino; Americano; Macchiato; Hot chocolate**

small **£2.75** large **£3.50**

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

### Recommended Aperitifs

**Aperol Spritz**, Aperol, prosecco, soda **£7.90**

**Sauvignon Blanc, Whitehaven, Marlborough, NZ**, 125ml **£6.30** 175ml **£7.70** 250ml **£10.00** bottle **£30.00**

**Côtes du Rhône, 'Reserve de Fleur' France**, 125ml **£5.00** 175ml **£6.50** 250ml **£8.50** bottle **£25.00**

**'Cougar's Moon' blush Zinfandel, California, USA** 125ml **£4.20** 175ml **£5.50** 250ml **£7.10** bottle **£21.00**

**'Campo di Fiori' organic prosecco, Italy** 125ml **£5.80** bottle **£28.00** also available in Rosé

Full wine list and cocktail menu available

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