

Tapas

SAMPLE

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

Light Bites

- Soup of the day, please ask your waiter £5.00 (gf)
- Chicken liver parfait, red onion confit, brioche £7.25
- Tempura tiger prawns, chilli jam, yoghurt £6.95
- Cyril's Brancaster mussels, Marinere style £5.95/£11.95 (gf)
- Calves liver, streaky bacon, creamed potato, caramelised onion £12.50
- Beer battered haddock & chips, mushy peas, tartare sauce £13.50
- Gammon steak, fried egg, hand cut chips £12.95
- 6oz beef burger, bacon jam, smoked onion mayonnaise, vintage cheddar, hand cut chips £14.50
- Roasted pork chop, creamed potatoes, apple sauce £12.95
- Briarfields Thai green curry, basmati, poppadum £11.95 (vg) add chicken or tiger prawns £3.00

Snacks, Salads & Sandwiches

- Mushrooms on toast, field mushrooms, poached egg, truffle oil £6.95
- Smashed avocado, poached eggs, rocket, sourdough £5.95
- Smoked salmon bagel, cream cheese, caper berries £7.95
- Binham Blue salad, fig, apple, walnut £6.25/12.50 (v)
- Briarfields super salad, broccoli, carrot, apple, spinach, quinoa, avocado, seeds £4.95/£9.95 (v) (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 Lincolnshire poacher, homemade piccalilli, celery, pickles £10.50
- Bacon sandwich £3.95
- Egg mayonnaise & watercress sandwich £5.45
- Tuna & cucumber sandwich £5.45
- Vintage cheddar cheese & apple chutney sandwich £5.45
- Honey & mustard roasted ham sandwich, tomato, mustard £5.45
- Veggie toasted club, avocado, cream cheese, egg mayonnaise, tomato, rocket, hand cut chips £6.50
- Battered fish finger sandwich, sourdough, smoked ketchup, tartare sauce, hand cut chips £8.50
- Pastrami, Swiss & horseradish sandwich, sourdough, hand cut chips £9.50

Sides

Hand-cut chips | Seasonal potatoes | Side salad | Seasonal vegetables | Norfolk kale, toasted hazelnuts
£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.

(vg) – vegan (gf) -gluten free

call 01485 210742 OR visit briarfieldshotelnorfolk.co.uk

All Day Menu

Served 10am – 6pm

Desserts

SAMPLE

- Toffee apple tart, apple sorbet £6.95**
- Almond Pannacotta, poached rhubarb, ginger £6.95 (gf)**
- Hazelnut cake, set almond cream, poached raisin £6.95**
- Dark chocolate delice, pear sorbet, red wine poached pear £6.95**
- Vanilla cheesecake, banana mousse, brandy syrup £6.95**
- Sticky ginger pudding, stem ginger syrup, vanilla ice-cream £6.95**
- A trio of ice-cream: chocolate, vanilla, toffee, strawberry, white chocolate, nutmeg £6.00**
- A trio of sorbet: blackcurrant, lemon, raspberry, mango £6.00**
- A selection of British cheeses: Norfolk white lady, Binham blue, smoked Lincolnshire poacher, 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 £5.95**

Hot Drinks

- 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

Recommended Aperitifs

- Bloody Mary, Smirnoff vodka, tomato juice, celery salt, spices £4.50**
- Kir Royale, Champagne, crème de cassis £8.00**
- 'San Perito' Sauvignon Blanc, Central Valley, Chile 125ml £4.00 175ml £5.25 250ml £6.50 bottle £18.00**
- 'San Perito' Merlot, Central Valley, Chile 125ml £4.00 175ml £5.25 250ml £6.50 bottle £18.00**
- 'Cougar's Moon' blush Zinfandel, California, USA 125ml £4.25 175ml £5.25 250ml £6.50 bottle £19.00**
- 'Campo di Fiori' organic prosecco, Italy 125ml £5.75 bottle £28.00 also available in Rosé**

Full wine list and cocktail menu available

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