

## STARTERS

- Roast Butternut squash soup**, finished with crème fraiche **£4.50**  
**Smoked mackerel**, beetroot salad and apple puree **£6.50**  
**Duck liver and orange pate**, toasted brioche and red onion marmalade **£6.25**  
**Herb crumbed goats cheese**, compressed celery, grape and walnut salad **£6.50**  
**Briarfields scotch eggs**, dressed leaf and grain mustard mayonnaise **£6.25**  
**Haddock and tarragon fishcakes**, lemon mayonnaise and dressed leaves **£6.50**

## MAINS

- Roast loin of pork**, duck fat potatoes, seasonal vegetables, apple sauce, crackling, gravy **£13.95**  
**Roast rump of Norfolk beef**, Yorkshire pudding, duck fat potatoes, seasonal vegetables, red wine gravy **£13.95**  
**Pot roasted breast of Norfolk chicken**, dauphinoise potato, sautéed seasonal greens, red wine sauce, roasted baby onions **£16.50**  
**Briarfields' beer battered haddock**, homemade chips, mushy peas, tartare sauce and lemon **£13.25**  
**Vegetable tagine**, coriander arancini, pomegranate, pea shoots **£13.50**  
**Poached natural smoked haddock**, creamed potato, wilted spinach poached egg, chive butter sauce **£16.00**

## DESSERTS

- Milk chocolate delice**, cherries in alcohol **£6.00**  
**Profiteroles**, filled with vanilla cream, warm chocolate sauce **£6.00**  
**Lemon and Cardamom tart**, crème fraiche, lime syrup **£6.00**  
**Banoffee cheesecake** **£6.00**  
**Individual sherry trifle** **£6.00**
- A trio of ice-cream:** chocolate, vanilla, toffee, strawberry **£6.00**  
**A trio of sorbet:** blackcurrant, raspberry, mango, yogurt **£6.00**  
**A selection of British cheeses:** chutney, oatcakes, celery and grapes **£7.50**

**Grange Neuve Monbazillac, 2010, £3.00 50ml/ £20.00 Bottle**

**Allergies** – all our meals are made on the premises and most can be altered to suit any dietary requirements. Please ask a member of staff for assistance.

## PORT

Fine Ruby<sup>50ml</sup> £3.55; Late Bottle Vintage<sup>50ml</sup> £4.25

## TEA AND COFFEE

**Tea** English breakfast; Decaffeinated; Earl grey; Green; Spearmint; Red bush; Bouquet royale (fruit) £1.75

**Coffee** Cafetiere; Decaffeinated £2.00

**Latte; Cappuccino; Moccachino; Long macchiato; Macchiato; Espresso** standard £2.50/large £3.25

**Hot chocolate** standard £2.50/large £3.25

**Luxury hot chocolate** £3.25

## 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; **Monks**-Benedictine; **French**-Cointreau - £5.00 each

## LIQUEURS

**Amaretto**<sup>25ml</sup> £3.30; **Drambuie**<sup>25ml</sup> £3.30; **Grand Marnier**<sup>25ml</sup> £3.30; **Glavya**<sup>25ml</sup> £3.30; **Benedictine**<sup>25ml</sup> £3.30;  
**Kummel**<sup>25ml</sup> £3.30; **Baileys** <sup>50ml</sup> £3.30; **Tia Maria**<sup>25ml</sup> £2.80; **Cointreau**<sup>25ml</sup> £3.30; **Chambord**<sup>25ml</sup> £2.50

## BRANDIES

**Martell VS**<sup>25ml</sup> £2.35; **Courvoisier** <sup>25ml</sup> £3.00; **Remy Martin VSOP**<sup>25ml</sup> £3.35; **Hennessy XO**<sup>25ml</sup> £13.05

## MALT WHISKIES

**10 Years**, – **Talisker**<sup>25ml</sup>; **Glenmorangie**<sup>25ml</sup>; **Laphroaig**<sup>25ml</sup>; **Isle of Jura**<sup>25ml</sup> £4.05 each  
**12 Years** – **Black Label**<sup>25ml</sup>; **Highland Park**<sup>25ml</sup>; **Glenlivet**<sup>25ml</sup>; **Glenfiddich**<sup>25ml</sup> £4.05 each