

# briarfields TITCHWELL

## *Starters*

<b>Homemade Bread</b> , marinated olives, hummus	£4.00
<b>Homemade Soup of the Day</b> , please see our specials board	£4.50
<b>Mrs Temple's Binham Blue Bon-Bons</b> , East Anglian beetroot, remoulade, sherry vinegar	£6.25
<b>Cyril's Brancaster Mussels</b> , steamed with white wine, shallots, garlic & cream	S £6.50 /M £12.50
<b>Briarfields 'All Day Breakfast'</b> , Top Farm quails eggs, home cured bacon	£6.25
<b>Smoked Haddock Croquettes</b> , lemon & dill mayonnaise	£6.25
<b>Peppered Carpaccio of Holkham Estate Venison</b> , mustard, pickled grapes, brioche, pecan nuts	£6.95 (s)
<b>Confit Home Smoked Salmon</b> , White onion puree, Brancaster mussel and parsley butter	£6.25

## *Main Courses*

<b>Seared Rump of Aberdeen Angus Beef</b> , caramelised English onion & 'Smelly Apeth' gratin, pommes Anna, homemade mustard	£19.25 (s)
<b>17 Hour Sous-Vide "Perfick Pork" Belly</b> , marinated tiger prawns, cauliflower & Tonka bean puree, baby fondant potatoes	£13.95
<b>Poach Roast Chicken Breast</b> , bread sauce, garlic & rosemary roast potatoes, red cabbage, wild mushrooms, chicken jus	£12.95
<b>Baked Plaice on the Bone</b> , Brancaster mussel, potato, leek & saffron broth	£16.25
<b>Balotine of Norfolk Partridge</b> , pancetta, porridge risotto, partridge jus	£13.50
<b>Deep-Fried Beer Battered Haddock</b> , hand-cut chips, mushy peas, tartare sauce	£12.25
<b>Roast Pave of Cod</b> , chestnut puree, smoked potato, mushroom cream	£12.25
<b>Toasted Parmesan Gnocchi</b> , wild mushrooms, aged pecorino, pine nuts	£11.50

# Desserts

£6.00

**Hazelnut & Lemon Cake**, toasted almond cream, golden raisins  
**Black Treacle and Spice Cake**, Seville marmalade, clotted cream  
**70% Chocolate and Beetroot Fondant**, greek yogurt and poppy seeds  
**Toffee Apple Tart**, vanilla ice-cream  
**Pistachio and Olive Oil Cake**, white chocolate and pink grapefruit syrup  
**Burnt Honey, Orange & Yoghurt Panacotta**, caramelised fig, almond biscotti  
**A Trio of Ice-Creams**: coconut, chocolate, vanilla, toffee & strawberry  
**Sorbet**: blackcurrant, lemon

£7.50 (s)

A selection of **British cheeses**, apple, chutney, frozen grapes, oat cakes, celery

# After Dinner Drinks

**Tea All £1.75**

English Breakfast, Earl Grey, Green, Spearmint, Red Bush, Bouquet Royale (fruit), Royal Tea, Camomile

**Coffee £2.00**

Cafetiere, Decaffeinated

Latte, Cappuccino, Moccachino, Long Macchiato, Macchiato, Espresso **Standard £2.00/£2.95 Large**

Hot Chocolate **Standard £2.00/£2.95 Large**



**Liqueur Coffees All £4.95**

**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



**Dessert Wine Bottle (37.5cl) £18.00; Glass (50ml) £3.00**



**Port 50ml Fine Ruby £3.00; Late Bottle Vintage £4.00**



**Malt's & Whiskies** Please check availability **£3.00**



**Liqueurs 25ml unless stated**

Amaretto; Grand Marnier; Benedictine; Kummel; Tia Maria; Cointreau **£2.50**  
Drambuie; Glayva; Baileys 50ml **£2.75**