

ENTRÉE

Seasonal soup, crusty bread £8.95

Cumin hummus, greenpea bon bon, pomegranate, sourdough $f \otimes_{0.5}$

Chicken liver pâté, braised shallot, mixed berry compote, brioche toast $\pounds 9.95$

Prawn & crayfish salad, avocado emulsion, shrimp crackers f10.95

Pork & chicken terrine, braised balsamic onion, piccalilli, sourdough £10.95

Courgette & carrot fritters, goats' cheese, red pepper aioli $f11_{95}$

Beetroot cured salmon, ponzu crème fraiche, dill oil, pickles £13.95

Hickory smoked duck breast, rocket, fig, mustard dressing £15.95

PRINCIPAL

Squash & ricotta tortellini, tomato & basil fondue, parmesan crumb $\pounds 18.95$

Pork tenderloin, potato terrine, butternut squash purée, cider sauce f22.95

Braised featherblade of beef, Cheddar mash, savoy cabbage, crispy onions, red wine sauce £23.95

Chicken breast, crushed new potatoes, sautéed kale & mushroom, pan gravy $\pounds 23.95$

Pan-fried sea trout, sautéed potato, broccoli, lobster bisque sauce £24.95

Hake fillet, broad bean risotto, balsamic, chorizo $\pounds 27.95$

Crispy confit duck, fondant potato, sticky red cabbage, green beans, pan gravy $\pounds 29.95$

Ribeye steak, vine tomato, sautéed mushroom, chunky chips £34.95

PLAT DU JOUR

Please ask about our daily specials and vegan menu

Please inform us if you have any food allergies

SUPPLÉMENTS

Roasted seasonal vegetables | Rocket & balsamic salad | Chunky chips Savoy cabbage & bacon lardons | Truffle & parmesan fries | Sticky red cabbage All at £ 4.95

Béarnaise | Red wine | Peppercorn Sauces £ 3,95

LE DESSERT

Selection of ice cream & sorbet £ 8.95

Orange & cardamon panna cotta, blood orange curd, pistachio & ginger crumb $\pounds 10.95$

Farmhouse cheese, chutney, Artisan crackers 2 choices £10.95 \mid 3 choices £12.95 \mid 4 choices £14.95

Sticky toffee pudding, caramelised banana, vanilla ice cream $\pounds 10.95$

Dark chocolate truffle torte, cherry compote £12.45

Warm pear & ginger tarte tatin, caramel, stem ginger ice cream £13.95

"Norfolk is blessed with excellent produce, from plentiful pastures to a wealth of fish and seafood. Wherever we can, we use local ingredients to showcase the best our region has to offer"

Bon appétit

BRASSERIE AT BARNHAM BROOM