



BRASTED'S

Starters

Homemade Seasonal Soup	7.00
A JB Favourite! ~ Coquilles St Jacques ~ Hand Dived Scallops with a Fennel Cream & Thyme infused Mash Potato	10.95
Honey Smoked Chicken, Foie Gras & Parma Ham Terrine with Chargrilled Artichokes & a Tomato & Basil Salad	9.25
Seared Fillet of North Sea Mackerel with Pickled Apple, Beetroot Meringue & a Horseradish Iced Cream	8.75
A Summery Salad of Cos Lettuce, Slivers of Seared Calves Liver, Onion Puree, Seville Orange & Crisp Norfolk Bacon	8.25
Pickled Williams Pear with Binham Blue Beignet, a Walnut Praline & Red Pepper Oil	7.55

Main Courses

Chargrilled Fillet of Norfolk Beef, with a Beef & Spring Vegetable Consommé	28.00
Rack of English Lamb with Coriander Crust, Pea & Wild Jasmine Rice & Lightly Spiced Lentils	24.00
Cinnamon Baked Salmon En Crouete with Charred Asparagus, Stiffkey Samphire & Béarnaise Sauce	20.50
Succulent Sea Bass with Crushed New Season Jersey Royals & a Green Olive Aioli	21.00
3 Mile Orchard Farm Pork ~ Honey Roasted Fillet, Confit of Belly, Pressed Cheek wrapped in Beetroot, Hot Apple Jelly & Tempura Courgette Flowers	22.50
Cauliflower, Potato & Black Truffle Feuillette, Spinach & Nutmeg Mousse & locally foraged Mushrooms	18.50

All dishes are served with Chef's chosen vegetables

<i>Additional Vegetables:</i>	<i>Crushed Jersey Royals</i>	<i>Local Asparagus</i>	
	<i>Creamed Spinach</i>	<i>Buttered Samphire</i>	3.50

Brasted's Legendary Desserts

All 8.50

Milk Chocolate & Raspberry Fondant with Raspberry Chards & Lemon & Mascarpone Iced Cream	The Coffee addiction! ~ Tiramisu, Coffee Iced Cream, Coffee & Sea Salt Macaroon, Coffee Brandy Snap & Coffee Foam
Vanilla Panna Cotta with English Strawberry Parfait, Passion fruit Sorbet & Spearmint Cress	Blackcurrant Semi Freddo with Pistachio Cake & a Vanilla & White Chocolate Mousse
Baked Griotine Cherry Cheesecake with a Pineapple Syrup & Pineapple Tuille	The Recchi Family Affogato ~ Vanilla Iced Cream, Hazelnut Biscotti, Frangelico & Hot Espresso for pouring

Savouries

All 8.75

Brasted's Welsh Rarebit	Twice baked Cheese Soufflé
Devilled Lambs Kidneys	House Cheeses with Biscuits & Homemade Quince Jelly

A selection of Fair Trade Coffees & Teas

with homemade Petit Fours

Americano	3.00	Teas	3.00
Cappuccino	3.75	Chocolate	3.00
Espresso	3.00	Latte	4.00
Double Espresso	4.50	Liqueur Coffees	8.50

A large selection of Liqueurs, Malt Whiskies & Brandies is available