

BRASSERIE

AT BARNHAM BROOM

NORFOLK RESTAURANT WEEK

31st October—11th November

Two courses £ 23 | Three courses £ 29

PRINCIPAL

Poached chicken breast

baby vegetables, herb mash, tarragon cream

Smoked Cauliflower Steak

savoy cabbage, dukkha

Pan-fried salmon

mint pea purée, pancetta, greens

Braised beef cheek

crushed new potato, carrot spears, red wine sauce

Bavette Steak

cooked pink with fries and a béarnaise sauce.

Supplement £ 7.00

SUPLÉMENTS

Seasonal vegetables | Rocket & balsamic salad | Chunky chips

Tenderstem broccoli, roasted hazelnuts | Truffle & Parmesan fries

All at £ 4.45

Béarnaise | Red wine | Peppercorn

Sauces £ 3.45

ENTRÉE

Seasonal soup

crostini

Courgette & Spinach fritter

red pepper aioli, apricot salad

Prawn & crayfish cocktail

bloody Mary sauce, granary bread

Ham hock terrine

pickled veg, Norfolk chutney, sourdough

LE DESSERT

Ice cream & sorbets

please see menu

Two farmhouse cheeses

chutney & Artisan crackers

Rich chocolate cake

cherries, white chocolate ice cream

Mixed berry Eton mess

Coffee & Liquor menu available

Allergen information is available on request - please ask your server