

# BRASSERIE

AT BARNHAM BROOM

## PRIX FIXE

Available Monday-Friday, 12.30pm-3pm  
Two courses £12.95 | Three courses £15.95

## MAINS

Pan-roasted chicken breast  
buttered kale, rosemary sautéed potatoes

Butternut squash & spinach risotto  
toasted pine nuts

Pan-seared sea bream fillet  
crushed potatoes, tenderstem broccoli, lemon beurre blanc

Chorizo & pancetta cassoulet  
herb crumb

Chargrilled 8oz hanger steak  
French fries | £3.50 supplement

## SIDES

French fries | roasted new potatoes  
seasonal greens | mixed salad £3.45

## SAUCES

peppercorn sauce | béarnaise sauce  
£2.45

## STARTERS

Seasonal soup  
bread roll

Charcuterie board  
pickles, sun blushed tomatoes, toasted crostini

Creamed wild mushrooms  
sourdough, herb oil

Chicken liver parfait  
house chutney, toasted brioche, dressed leaves

Mini fish bon bons  
Norfolk micro cress, grain mustard aioli

## DESSERTS

Dark chocolate mousse  
orange shortbread

Traditional crème caramel

Sticky toffee pudding  
butterscotch sauce

Norfolk Dapple cheese plate  
apricots, pickled walnuts, artisan crackers

Two scoops of ice cream or sorbet  
please see ice cream menu

## MARK ELVIN, HEAD CHEF

*"Norfolk is blessed with excellent produce throughout the region, from the plentiful pastures to the wealth of fish and seafood caught off the north Norfolk coast. Wherever we can, we use local ingredients in our dishes to ensure you get the very best our fantastic region has to offer."*

*Bon appétit*

*Allergen information is available on request - please ask your server*

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