



BRASTED'S

Starters

A Spring Garden Salad of Home Smoked Wood Pigeon Pastrami, Crushed Peas, Peppery Radish, Sherry Dressing & Burnt Onion	10.25
Lightly Poached Norfolk Coast Lobster with a Clam & Brown Shrimp Beurre Blanc, Barbequed Cucumber, Fennel & Dill Pickle	14.85
Smoked Chicken & Butternut Squash Risotto with Avocado Mousse, Gorgonzola Crumbs & Micro Shoots	10.75
V ~ Soft Boiled Watercress Lane Duck Egg with a foraged Wild Mushroom & Herb Broth & Brioche Soldiers	9.85

Main Courses

Barnard's Beef ~ Charred Aged Fillet, Brisket Croquette, Braised Cheeks with Tender Stems, Pearl Barley & rich Beef Tea	27.60
Roasted Turbot with Crab infused Jersey Royals, Parmesan Gnocchi, Clam Popcorn, Caper Berries & Sauce Grenoble	26.40
Rack of New Season Lamb with Confit Shank, Crispy Belly, Pink Furs, Artichoke Purée, Wild Garlic & a Rich Wine Reduction	29.00
A bright Bouillabaisse of Line Caught Fish & Shellfish; Mullet, Smoked Eel, Hake, Lobster Claw, Mussels, Crab Biscuit & Aioli	24.80
V ~ Pea & Goats Cheese Ravioli, Pea Velouté, Goats Cheese Beignet, Spring Shoots, Mint Oil & Burnt Butter	18.75

All dishes are served with Chef's chosen vegetables

Additional Vegetables: Sautéed Potatoes Buttered Petit Pois Creamed Spinach Garlic Spring Greens	3.50
---	------

Brasted's Legendary Desserts

9.00

Brasted's Tea & Toast! ~ Marmalade Parfait, Toast Ice Cream, Earl Grey Prunes & an Orange Gel	Mango Mousse, Yoghurt Sorbet, Ginger Sponge, Pineapple Crisp & Mango Salsa
White Chocolate Delice, Bitter Chocolate Sorbet, Rapeseed Gel, Milk Chocolate Brittle	Deconstructed Tiramisu, Vanilla Sponge, Chocolate Tuile, Mascaponi Cream, Coffee Jelly, Amaretto Iced Cream

Savouries

Brasted's Welsh Rarebit	9.25	Brasted's Black Pudding with Fried Quails Eggs	9.95
Woodland Mushrooms and Pancetta	10.25	House Cheeses with Biscuits & Homemade Quince	10.25

A selection of Fair Trade Coffees & Teas

with homemade Petit Fours

Americano	3.00	Teas	3.00
Cappuccino	3.75	Chocolate	3.50
Espresso	3.00	Latte	4.00
Double Espresso	4.50	Liqueur Coffees	8.75

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

Food Allergies & Intolerances:

Please ask for further information about our ingredients

Chef Patron: Chris 'Buzz' Busby

Sous Chefs: Shane Staley & Tom Navarro

V. V. MMXVI



BRASTED'S

M E N U

Festal

Festal ~ relating to or characteristic of a celebration

£58.00

Canapés

~

Amuse Bouche

~

Truffle Poached Chicken Mousse, Crispy Skin, Shaved Asparagus, Egg Yolk Dressing

V ~ Heritage Beetroot Parfait, Red Chicory, Binham Blu, Walnut Granola

~

Grey Mullet, Spring tomatoes, Black Olive Crumb, Basil Sponge

V ~ Compressed Watermelon, Basil Purée, Tomato Sorbet, Cucumber Extract

~

Fillet beef, Oxo Cubes, Roasted Shallot Purée, Crispy Roots

V ~ Parmesan Polenta, Charcoal Aioli, Spring Vegetables, Watercress, Truffle

~

Goats Cheese, Port Jelly, Sour Apple Granita, Cracker

~

White Chocolate & Vanilla Parfait, Black Cherry, Chocolate Textures

Five Glass Wine Flight £32.00



Our Philosophy

First and foremost, Brasted's is not just about food. We pride ourselves on focusing just as much on our service, particularly trying to exceed our customers' expectations. Many establishments concentrate on just food, whereas eating at Brasted's immerses you in a complete dining experience with an emphasis on our wonderful Norfolk produce!

No doubt, our award winning food is equal to our award winning service.

We are proud to use many of the regional suppliers from in and around Norfolk. It is important to us to support smaller, local businesses; for example, those such as Aldis Farm for fruit and vegetables, Howards fishmongers and game dealers and Orchard Farm for meat and poultry. Whilst locality often means added expense, all our menus are assisted by these wonderful suppliers, helping us to keep menus seasonal and ensuring the very best in quality, flavour and taste.

Chef Buzz is passionate about his food, but also honest about it at the same time. We try not to be pretentious, it's obviously important to make food interesting and exciting but more importantly not to confuse the dish and in particular the person that eats it!

