



COCKTAILS

£9 each

Apéritif

House Spritz

Vodka, Campari, Cynar, Dubonnet, Soda

House Negroni

Gin, Campari, Cocchi, Orange

Brunswick Originals

Golden Cross

Linie Aquavit, Elderflower, Aperol, Dill

Song Of Soloman

Chamomile & Lavender Vodka, Kombucha & Cherry

Modern Classics

Southside

Gin, Mint, Lime

Penicillin

Smoky Whisky, Honey, Ginger

Espresso Martini

Vodka, Espresso, Coffee Liqueur

Tommys Margarita

Tequila, Agave Nectar, Lime

Corpse Reviver No. 2

Gin, Cointreau, Cocchi, Absinthe

Minimum pre-order: twenty per cocktail

Non-Alcoholic

Lip Service £8

Seedlip Spice, Kombucha, Citrus

Sweet

Pommeau de Bretagne, Guillevic, 25ml, £3.5

Serve with pudding

Prices are per glass, include 20% VAT and are subject to a 12.5% service charge



BRUNSWICK HOUSE

WINE LIST

Fizz

Prosecco Frizzante, Bianca Vigna, Italy NV £38
Glera; easy-drinking, poached apple & blanched almonds

Crémant de Limoux, Dom. J Laurens, Languedoc, France '16 £48
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne Gyéjacquot 'Frères Brut', France NV £60
Full of ripe apricot & peach notes

White

Le Chapeau Qui Rit Blanc, Ugni & Colombard, France '17 £26
Fresh, crisp & clean, white flower petals with a lifted finish

Chenin Blanc, Kraal Bay, South Africa '18 £31
Aromatic, vivid, ripe melon & pear

Domaine Félines Jourdan, Chardonnay - Roussanne, France '17 £32
Crisp green apple, grapefruit, ripe stone fruits, almonds, vanilla & spice

Cotes de Gascogne, Maison Lalanne, France '16 £33
Exotic fruits; herbal, peppery notes, pineapples & passion fruits

Fiano/Malvasia "Venerdi", Vigneti Tardis, Italy '16 £50
Sweet on the nose, dry to taste; peach, elderflower, chamomile

Red

Le Chapeau Qui Rit Rouge, Cinsault & Grenache, France '17 £26
Spicy dark berries, juicy, luscious & voluptuous

Vaucluse, Santa Duc, France '14 £33
Rich & intense

Aglianico 'Amarante', Vigneti Tardis, Italy '13 £40
Earthy, natural, powerful

Pinot Noir, Grace Bridge, California, USA '15 £48
Plush, plums, velvet, spice

Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain '12 £50
Red berries, oak, coconut, coffee, vanilla & savoury notes

Port

Brunswick House LBV Port, 70ml, £5
Serve with cheese

Prices include 20% VAT and are subject to a 12.5% service charge



BAR MENU

Beer & Cider

Estrella Damm Lager, 379ml draught £4.5 (Cellar bar only)
Meantime London Lager, 330ml bottle £5
Cidre Breton, 330ml bottle £5
Queen of Diamonds, IPA, 330ml bottle £5.5

Spirits

Element 29 Vodka £5.5
Boxer Gin £6
Cutty Sark Whisky £6.75
Four Roses Yellow Label Bourbon £7.5
Plantation White Rum £7.75
Goslings Dark Rum £8

Spirits poured to 50ml (25ml available on request)

Mixers from £1.5

Soft Drinks

Prices per jug

Brunswick House Lemonade £15
Lemon, Soda, Cucumber

Elderflower Fizz £15
Elderflower Pressé, Soda, Lime, Cucumber, Mint

Prices include 20% VAT and are subject to a 12.5% service charge



NIBBLES

Reception

Prices per bowl

Olives £4

Crisps £4

Spiced Nuts £4

Minimum order: four per bowl

Boards

Prices per board

Each board serves five people

Cheese £30

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker

Vegan £30

Baba Ganoush, Crudités, Flat Bread

Minimum order: four per board

Late Night

Prices per item

Welsh Rarebit & Pickled Walnut Muffin £6

Tamworth Bacon Roll £6

Pissalardièrre (Onion, Anchovy, Olive) (French puff pastry tart) £5

Minimum order: twenty per item

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Prices include 20% VAT and are subject to a 12.5% service charge



CANAPÉS

Tray Service

Savoury

Chicken Rillettes, Linseed Cracker, Mojo Verde

Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker

Raw Galloway Beef, Dripping Toast, Watercress & Lovage Mayonnaise

Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika

Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber

Asparagus, Walnut, Kohlrabi "Taco"

Sweet

Chocolate Crémeux, Orange Curd & Zest

Blueberry Crumble Tart

Three for £9 (choice of three)

Four for £12 (choice of four)

Five for £15 (choice of five)

Six for £18 (choice of six)

Minimum order: twenty per canapé

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BOWL FOOD

Tray Service

Chicken, Asparagus & Tarragon Pie

Pea & Mint Ravioli, Rachel Velouté, Pistachio, Pea Shoots

Beef & Bone Marrow Meatball, Smashed Olive Oil Potatoes, Gremolata

Roast Fennel Salad, Ancient Grains, Botija Olive, Ticklemore

Baked Scallop, Nduja & Wild Garlic Butter, Rye Crumb

Slow Roast Lamb Shoulder, White Beans, Mojo Verde

BBQ'd Salmon, Sea Vegetables, Sorrel Sauce

Two for £16 (choice of two)
Three for £24 (choice of three)
Four for £32 (choice of four)

Minimum order: twenty per bowl

Sweet Canapés

Tray Service

Chocolate Crémeux, Orange Curd & Zest £3

Blueberry Crumble Tart £3

Minimum order: twenty per canapé

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