



## 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



## 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 (select three canapés)

Four for £12 (select four canapés)

Five for £15 (select five canapés)

Six for £18 (select six canapés)

Minimum order: twenty per canapé

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

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



## FEASTING MENU

Starter & main course are served sharing style

### Starter

Starter includes bread, a fish platter & salad

#### Bread & Butter

#### Fish Platter

Cured Salmon, Smoked Trout, Smoked Mackerel, Sour Cream, Red Onion, Caper

#### Salad

Heritage Beetroot, Little Gem, Burford Brown Egg

### Pick One Main

Two & three course prices below include bread & all sides

Two course prices include a main course & pudding

Three course prices include a starter (fish platter & salad), a main course & pudding

Roast Poussin, Wild Mushroom, Tarragon Miso

Two Course £30 / Three Course £45

Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce

Two Course £35 / Three Course £50

Medium-Rare Roast Sirloin of Beef, Horseradish

Two Course £40 / Three Course £55

#### Sides

Cornish Potatoes

Roast Carrots

Pound Farm Leaves

### Pudding

Chocolate Pot, Boozy Prune, Cultured Cream, Almond

### Cheese

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker £6

All guests, apart from guests with allergies or dietary requirements, shall be served the same meal  
Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

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