



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



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



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

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

Minimum order: twenty per item

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