



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