



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 '17 £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 '18 £26
Fresh, crisp & clean, white flower petals with a lifted finish

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

Domaine Félines Jourdan, Chardonnay - Roussanne, France '18 £32
Crisp green apple, grapefruit, ripe stone fruits, almonds, vanilla & spice

Cotes de Gascogne, Maison Lalanne, Colombard & Sauvignon Blanc, France '18 £33
Exotic fruits; herbal, peppery notes, pineapples & passion fruits

Fiano/Malvasia "Venerdi", Vigneti Tardis, Italy '17 £50
Sweet on the nose, dry to taste; peach, elderflower, chamomile

Red

Le Chapeau Qui Rit Rouge, Cinsault & Grenache, France '18 £26
Spicy dark berries, juicy, luscious & voluptuous

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

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

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

Viña Alberdi, Rioja Reserva, 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



BRUNSWICK HOUSE

FEASTING MENU

Served sharing style

Starter

Starter includes bread, a platter & a salad

Bread & Butter

Pick One Platter

Option 1: Mortadella, Chorizo, Finocchiona, Coppa, Olive, Cornichon, Caperberry

Option 2: Cured Salmon, Smoked Trout, Smoked Mackerel, Sour Cream, Red Onion, Caper

Pick One Salad

Option 1: Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Option 2: Heritage Beetroot, Little Gem, Burford Brown Egg

Main

Two course prices include bread, a main course, all sides & a pudding

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

Pick One

Option 1: Roast Poussin, Wild Mushroom, Tarragon Miso

Two Course £30 / Three Course £45

Option 2: Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce

Two Course £35 / Three Course £50

Option 3: Medium Roast Sirloin of Beef, Horseradish

Two Course £40 / Three Course £55

Sides

Roast Cornish Potatoes

Green Beans & Shallots

Hispi Cabbage

Pudding

Pick One

Option 1: Chocolate Pot, Crème Fraîche, Boozy Prune, Almond

Option 2: Eton Mess

Cheese

£7.5

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

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