



BRUNSWICK HOUSE

APÉRITIF

Cynar Negroni
8

COCKTAIL

Strawberry Caipiroska
Vodka, Strawberry, Lime
8

SEPTEMBER

SNACKS

House Bread, Whey Butter	4
Olives, Fennel & Thyme	3
Tamworth Pork Sausage Roll	3
Cured Pork Collar & Cornichons	8
Radishes & Labneh	5

SMALLER

Gazpacho	6
Heirloom Tomato Tart, Cucumber, Black Olive	9
Buffalo Curd, Romane Courgette, Hazelnuts & Burnt Chilli	10
Sardines On Toast, Piperade, Radicchio	10
Dexter Beef Tartare, Cured Egg Yolk, Dripping Toast	11

LARGER

Cauliflower, Coco Beans, Romesco Sauce	16
Roast Cod, Mussel Escabeche, Baked Fennel & Aioli	20
Whole Plaice, Fragola Grapes, Pickled Cucumber, Herring Roe	20
Ayelsbury Duck Breast, Salt Baked Kohlrabi, Wild Cherries	22
Roast Guinea Fowl, Grelot Onions, Pickled Girolles	19
Half Roast Springfield Chicken, Mayonnaise <i>for 2</i>	26
Whole Seabass, Burnt Lemon <i>for 2</i>	50
Chargrilled Rib of 60-Day Belted Galloway, Green Sauce <i>for 2 or 3</i>	10 per 100g <i>(please ask for sizes)</i>

SIDES

Roasted Cornish New Potatoes	5
Fine Beans & Shallots	5
Farm Leaves	5
Hispi Cabbage, Mustard Butter	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS