



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 '17 £50
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne Gyéjacquot 'Frères Brut', France NV £75
Full of ripe apricot & peach notes

White

Le Chapeau Qui Rit Blanc, Ugni & Colombard, France '18 £27
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 £55
Sweet on the nose, dry to taste; peach, elderflower, chamomile

Red

Le Chapeau Qui Rit Rouge, Cinsault & Grenache, France '18 £27
Spicy dark berries, juicy, luscious & voluptuous

Bordeaux Blend, Cht. Mazetier, Merlot, Malbec, Cabernet Sauvignon, France '17 £29
Blackcurrant, berries & red plum. A touch of cedar & spice

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

Viña Alberdi, Rioja Reserva, La Rioja Alta, Spain '12 £42
Red berries, oak, coconut, coffee, vanilla & savoury notes

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

Port

Quinta de la Rosa LBV Port, 500ml bottle, £55
Serve with cheese

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



FEASTING MENU

Starters

Served sharing style
Starter includes bread, a platter & a salad

Bread & Butter

Pick One Platter

Option 1: Mortadella, Chorizo, Finocchiona, Coppa, Olives, Cornichons, Caperberries
Option 2: Cured Salmon, Smoked Trout, Smoked Mackerel & Sour Cream,
Red Onions, Capers

Pick One Salad

Option 1: Sprouting Broccoli, Roast Peppers, Smoked Almonds, Ticklemore
Option 2: Heritage Beetroot, Little Gem, Burford Brown Egg

Mains

Served sharing style
Two courses prices include bread, a main course, all sides & a pudding
Three courses prices include a starter (platter & salad), a main course, all sides & a pudding

Pick One

Option 1: Roast Poussin, Wild Mushrooms, Tarragon Miso
Two Courses £35 / Three Courses £45

Option 2: Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce
Two Courses £40 / Three Courses £50

Option 3: Medium Roast Sirloin of Beef, Horseradish
Two Courses £45 / Three Courses £55

Sides

Roast Potatoes
Heritage Carrots
Hispi Cabbage, Mustard Butter

Puddings

Pick One

Option 1: Winter Berry Posset
Option 2: Chocolate Pot, Crème Fraîche, Boozy Prune, Almond

Add Cheese

£7.5

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Grapes, Seeded Crackers

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