



BRUNSWICK HOUSE

APÉRITIF

Rhubarb Negroni  
9

FIZZ

Westwell 'Pelegrim', Chardonnay/Pinot, Kent  
*Pure energy! Palate-cleansing acidity & stone fruits*  
13

Lunch  
12th of May

Olives, Orange, Garlic & Thyme	3.8
Almonds, Peanuts, Cashews, Aleppo Pepper	3.8
Grilled Potato Bread, Green Garlic Butter	4.8
Pickled Fennel, Kohlrabi, Shiitake	5
Devilled Eggs, Black Sesame & Trout Roe	7
Romano Courgette Fritters, Cashew Cream	10
Coppa, Finocchiona, Cornichons	11
Neals Yard Cheese: Ragstone, Hafod Cheddar, Colston Basset	13
Grilled Cauliflower, Roasted Yeast, Szechuan Crumb	12
Trombetta Courgette, Stracciatella, Pistachio	13
Asparagus, Carosello, Puntarelle & Green Goddess	14
Raw Chalkstream Trout, White Asparagus, Pink Grapefruit	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Swaledale Cotechino, Spring Cassoulet, Jalapeño	15
Fresh Strozzapreti, Roast Chicken Butter, Wild Garlic & Bottarga	16
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Brixham Pollock, Peas, Kale & Salted Lemon	26
Glazed Pork Jowl, Baby Turnips & Sesame	21
Wood-Fired Monkfish (450g), Crab Head Café de Paris, Spring Greens	50
Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise	80
Purple Sprouting Broccoli, Almonds, Chilli	6
Cornish Leaves, Elderflower Champagne	6
Fries	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS