



BRUNSWICK HOUSE

APÉRITIF

Rhubarb Negroni

9

FIZZ

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

13

Dinner

13th of May

Olives, Orange, Garlic & Thyme	3.8
Grilled Potato Bread, Green Garlic Butter	4.8
Pickled Fennel, Kohlrabi, Shiitake	5
Deville 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 Black-Faced Lamb Skewer, Wild Garlic Yogurt	12
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, Pickled Jalapeño	15
Petit Bateau Mackerel, Tomato & Chilli Vinaigrette	16
Fresh Strozzapreti, Roast Chicken Butter, Wild Garlic & Bottarga	16
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Brixham Pollock, Kale, Spring Peas & Salted Lemon	26
Grilled Tamworth Chop, Padron Peppers & Fennel	27
West Country Lamb Rump, Courgette, Mint	28
Wood-Fired Monkfish (750g), Crab Head Café de Paris, Spring Greens	80
Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise	80
Purple Sprouting Broccoli, Almonds, Chilli	6
Cornish Leaves, Elderflower Champagne, Spenwood	6
Fries	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS