



BRUNSWICK HOUSE

APÉRITIF

Rhubarb Negroni

9

FIZZ

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

13

Dinner

18th of June

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 Black-Faced Lamb Skewer, Wild Garlic Yogurt	12
Grilled Cauliflower, Roasted Yeast, Szechuan Crumb	12
Trombetta Courgette, Stracciatella, Pistachio	13
Asparagus, Carosello, Catalogna & Green Goddess	14
Raw Chalkstream Trout, White Asparagus, Pink Grapefruit	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Isle of Mull Diver Scallop, Chamomile & Hazelnut	15
Swaledale Cotechino, Spring Cassoulet, Pickled Jalapeño	15
Brixham Crab Noodles, Lime Leaf, Biber Chilli	18
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Dayboat Pollock, Kale, Spring Peas & Salted Lemon	26
Grilled Tamworth Chop, Padron Peppers & Fennel	27
West Country Lamb Rump, Courgette, Mint	28
Wood-Fired John Dory (800g), Brown Butter, Capers, Anchovy	60
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