



BRUNSWICK HOUSE

APÉRITIF

Rhubarb Negroni 9
Elderflower Collins 9

FIZZ

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

13

Lunch
25th of June

Olives, Orange, Garlic & Thyme	3.8
Almonds, Peanuts, Cashews, Aleppo Pepper	3.8
Grilled Potato Bread, Green Garlic Butter	4.8
English Radishes, Green Ranch	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 Bassett	13
Cucumber, Kiwi, Green Tomatoes & Sesame	12
Trombetta Courgette, Stracciatella, Pistachio	13
Asparagus, Rainbow Chard, Catalogna & Green Goddess	14
Raw Chalkstream Trout, Green Apple, Celery & Grapes	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Swaledale Cotechino, Spring Cassoulet, Jalapeño	15
Brixham Crab Noodles, Lime Leaf, Biber Chilli	18
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Tamworth Pork Schnitzel, Red Pepper & Anchovy	22
Dayboat Pollock, Artichoke, Corno Pepper & Tiger Tomato	26
Wood-Fired John Dory (550g), Brown Butter, Capers, Anchovy	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