



BRUNSWICK HOUSE

APÉRITIF

Mojito Royale 11
Summer Nectar 11

FIZZ

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

Dinner

13

3rd of August

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
Grilled Black-Faced Lamb Skewer, Garlic Yogurt	12
Cucumber, Kiwi, Green Tomatoes & Sesame	12
Trombetta Courgette, Stracciatella, Pistachio	13
Summer Beans, Rainbow Chard, Catalogna & Green Goddess	14
Raw Chalkstream Trout, Green Apple, Celery & Grapes	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Isle of Mull Diver Scallop, Chamomile & Hazelnut	13
Brixham Crab Noodles, Lime Leaf, Biber Chilli	18
Burnt Mauve Aubergine, Runner Beans, Almond & Raspberries	22
Dayboat Cod, Artichoke, Corno Peppers, Tomato & Kalamata	26
Grilled Tamworth Chop, Radish Tops, Watermelon	27
Wood-Fired John Dory, Brown Butter, Capers, Anchovy	MP
Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise	80
Tenderstem Broccoli, Almonds, Chilli	6
Cornish Leaves, Elderflower Champagne, Spenwood	6
Fries	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS