



**BRUNSWICK HOUSE**

**ALCOHOL FREE**

Nibiru Grape Juice & Soda 4  
Agua de Madre 6

**APÉRITIF**

Mojito Royale 11  
Westwell 'Pelegrim', Chardonnay/Pinot, Kent 13

**Dinner**  
**22nd of September**

Olives, Orange, Garlic & Thyme	3.8
Almonds, Peanuts, Cashews, Aleppo Pepper	3.8
Grilled Potato Bread, Green Garlic Butter	4.8
English Radishes, Cherry Tomatoes, Green Ranch	5
Dill Pickle Kettle Chips, Lincolnshire Poacher	5
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
Isle of Wight Tomatoes, Stracciatella, Peaches	13
Ember Roast Beetroot, Hazelnuts, Figs	14
Raw Chalkstream Trout, Green Apple, Celery & Grapes	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Orkney Mussels, Grilled Corn, Coconut	13
Petit Bateau Mackerel, Tomato & Chilli Vinaigrette	14
Brixham Crab Noodles, Lime Leaf, Biber Chilli	18
Burnt Mauve Aubergine, Runner Beans, Almond & Raspberries	22
Dayboat Pollock, Rainbow Chard, Squash, Girolles	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