



BRUNSWICK HOUSE

APERITIF

Rosemary and Pomegranate Sbagliato 11
Bloody Mary 11

FIZZ

Westwell 'Pelegrim', Chardonnay/Pinot, Kent 13
NV Laurent Perrier Brut, Champagne 22

Lunch

20th of November

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Pickled Fennel, Kohlrabi & Shitake	5
Dill Pickle Kettle Chips, Lincolnshire Poacher	5
Grilled Potato Bread, Green Garlic Butter	5
Aged Comte, Pickled Onion	8
Middle White Pork Collar, Quince	9
Romano Courgette Fritters, Cashew Cream	10
Winter Kale, Chestnuts & Toasted Rye	9
Endive, Celery, Walnuts, Berkswell	11
Grilled Carrots, Peanuts & Chervil	12
Petit Bateau Mackerel, Mustard, Juniper	12
Ember Roast Beetroot, Burrata, Sea Buckthorn	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Pork & Prawn Stuffed Chicken Wing, Truffle Sauce	16
Brixham Crab Noodles, Lime Leaf, Biber Chilli	18
Barbecued Swede, Hispi Cabbage, Broken Grains	22
Rare Roast Highland Rump, Carrots, Yorkshire Pudding	25
Dayboat Cod, Rainbow Chard, Squash, Girolles	26
Wood-Fired Plaice (550g) , Brown Butter, Capers, Anchovy	40
Cornish Leaves, Elderflower Champagne	6
Roast Potatoes	5
Three Yorkies	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS