



BRUNSWICK HOUSE

APERITIF

Rosemary and Pomegranate Sbagliato 11
Elderflower Martini 12

FIZZ

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

Dinner

23rd of November

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Pickled Fennel, Kohlrabi & Shiitake	5
Grilled Potato Bread, Green Garlic Butter	5
Dill Pickle Kettle Chips, Lincolnshire Poacher	5
Aged Comte, Pickled Onion	8
Middle White Pork Collar, Quince	9
Courgette Fritters, Cashew Cream, Zhoug	10
Winter Kale, Chestnuts & Toasted Rye	9
Endive, Celery, Walnuts, Berkswell	11
Grilled Carrots, Peanuts & Chervil	12
Raw Chalkstream Trout, Mustard, Juniper	14
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
Longland Farm Duck, Swede, Fig, Truffle Sauce	25
Dayboat Cod, Rainbow Chard, Squash, Chanterelles	26
Grilled Tamworth Chop, Pear & Dandelion	27
Wood-Fired Cornish Plaice, Celeriac, Brown Butter, Turnip & Trout Roe	MP
Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise	80
Cornish Leaves, Elderflower Champagne	5
Fries	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS