



BRUNSWICK HOUSE

APERITIF

FIZZ

Rosemary and Pomegranate Sbagliato 11

Cherry & Black Truffle Martini 14

Westwell 'Pelegrim', Chardonnay/Pinot, Kent 13

NV Laurent-Perrier, 'La Cuvée Brut' - Champagne 22

Dinner
21st of January

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Pickled Fennel, Kohlrabi & Shiitake	5
Grilled Potato Bread, Green Garlic Butter	5
Kettle Chips, Burnt Onion	5
Devilled Eggs, Trout Roe, Sesame	7
Aged Gruyere, Forge Farm Honey	9
Middle White Tasso Ham, Quince	9
Winter Kale, Chestnuts & Toasted Rye	9
Castelfranco, Celery, Walnuts, Spenwood	12
Grilled Hispi Cabbage, Black Truffle, Mushroom, Baby Onion	13
Raw Chalkstream Trout, Mustard, Juniper	14
Ember-Roast Beetroot, Burrata, Sea Buckthorn	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	14
Fresh Chitarra Pasta, Roasted Yeast, Monks Beard, Cured Egg Yolk	17
Barbacued Swede, Broken Grains, Cavalo Nero	21
Glazed Ox Cheek, Purple Sprouting Broccoli, Spiced Crumb	25
Line Caught Pollock, Roasted Shallots, Beetroot, Sea Herbs	25
Wood-Fired Cornish Plaice, Grapes, Fennel, Marcona Almond	MP
Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise	80
Cornish Leaves, Elderflower Champagne	6
Fries	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS