



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

Lunch
21st January

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| Olives, Orange, Garlic & Thyme | 4 |
| Spiced Nuts | 4 |
| Pickled Fennel, Kohlrabi & Shiitake | 5 |
| Grilled Potato Bread, Green Garlic Butter | 5 |
| Pickle Kettle Chips, Burnt Onion | 5 |
| Devilled Eggs, Trout Roe, Sesame | 7 |
| Aged Gruyere, Forged 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 |
| Middlewhite Pork Sausage, Black Pudding, Fried Egg & Breakfast Roll | 16 |
| Fresh Chitarra Pasta, Roasted Yeast, Monks Beard, Cured Egg Yolk | 17 |
| Barbecued Swede, Broken Grains, Cavalo Nero | 21 |
| Line Caught Pollock, Roasted Shallots, Beetroot, Sea Herbs | 25 |
| Glazed Ox Cheek, Purple Sprouting Broccoli, Spiced Crumb | 25 |
| Wood-Fired Belted Galloway Rib (800g), Smoked Anchovy Hollandaise | 80 |
| Wood-Fired Cornish Plaice, Grapes, Fennel, Marcona Almond | MP |
| Cornish Leaves, Elderflower Champagne | 6 |
| Fries | 5 |

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS