



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
28th 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
Salt & Vinegar Kettle Chips, Burnt Onion	5
Ragstone Fritter, Pickled Walnut	6
Devilled Eggs, Trout Roe, Sesame	7
Aged Gruyere, Forge Farm Honey, Cornichon	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, Monks Beard, Cured Egg Yolk	17
Barbecued Swede, Broken Grains, Cavalo Nero	21
Line Caught Pollock, Roasted Shallots, Beetroot, Sea Herbs	26
Tamworth Pork Chop, Tardivo, Pickled Rhubarb	26
Wood-Fired Cornish Plaice, Grapes, Fennel, Marcona Almond	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