



**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**  
**29th 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
Devilled Eggs, Trout Roe, Sesame	7
Middle White Tasso Ham, Quince	9
Aged Gruyere, Forge Farm Honey, Cornichons	9
Winter Kale, Chestnuts & Toasted Rye	9
Castelfranco, Celery, Walnuts, Spenwood	12
Raw Chalkstream Trout, Mustard, Juniper	14
Ember-Roast Beetroot, Burrata, Sea Buckthorn	13
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
Tamworth Pork Chop, Carrots, Yorkshire Pudding	25
Dayboat Cod, Roasted Shallots, Beetroot, Sea Herbs	25
Cornish Leaves, Elderflower Champagne	5
Roast Potatoes	5
Three Yorkies	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS