



BRUNSWICK HOUSE

APERITIF

Rosemary and Pomegranate Sbagliato 11
Cherry & Black Truffle Martini 14

FIZZ

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

Dinner
31st 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
Deville Eggs, Trout Roe, Sesame	7
Aged Gruyere, Forge Farm Honey, Cornichon	9
Middle White Tasso Ham, Quince	9
Winter Kale, Chestnuts & Toasted Rye	9
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	16
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, Spenwood	6
Fries	6

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS