



BRUNSWICK HOUSE

APERITIF

Fig Negroni
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2020 Kelley Fox Vermouth - Oregon
10

Lunch
17th March

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Grilled Potato Bread, Green Garlic Butter	5
House Pickles & Ferments	6
Devilled Eggs, Trout Roe, Sesame	7
Aged Gruyere, Oxfordshire Farm Honey, Cornichon	9
Middle White Tasso Ham, Quince	9
Royal Oak Kale, Chestnuts & Toasted Rye	9
Castelfranco, Celery, Walnuts, Spenwood	12
Winter Tomatoes, Black Olives & Pistachio	12
Roasted Calçot, Red Pepper, Pecans, Feta	13
Confit Trout, Smoked Yoghurt, Blood Orange, Chicharron	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Prawn & Old Spot Burger, Burnt Lemon & Shiitake XO	16
Fresh Maccheroni, Roast Chicken Butter, Wild Garlic, Bottarga	16
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Roast Cod, Sea Greens, Spring Chowder	27
Tamworth Pork Chop, Tardivo, Pickled Rhubarb	28
Wood-Fired Belted Wing Rib (800g), Smoked Anchovy Hollandaise	80
Green Salad	6
Fries	6

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS