



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
10

FIZZ

Westwell 'Pelegrim', Chardonnay/Pinot,
Kent 13

Lunch
26th March

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Grilled Potato Bread, Green Garlic Butter	5
Salt Cod Croquette, Aioli, Kumquat Kosho	6
House Pickles & Ferments	6
Devilled Eggs, Trout Roe, Sesame	7
Aged Gruyere, Oxfordshire Farm Honey, Cornichons	9
Middle White Tasso Ham, Quince	9
Royal Oak Kale, Chestnuts & Toasted Rye	9
Grezzina Courgette Fritter, Coconut Yoghurt, Green Salsa	11
Castelfranco, Celery, Walnuts, Spenwood	12
Winter Tomatoes, Black Olives & Pistachio	12
Roasted Leeks, Red Pepper, Pecans, Feta	13
Confit Trout, Smoked Yoghurt, Blood Orange, Chicharron	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Fresh Maccheroni, Roast Chicken Butter, Wild Garlic, Bottarga	16
Grilled Portobello, Koshihikari Rice, Cavolo Nero	22
Roast Cod, Sea Greens, Spring Chowder	27
Slow-Roasted Lamb Shoulder, Anchovy, Roscoff Onion	26
Whole Suffolk Chicken, Confit Mushroom, Glazed Pearl Onions, Aioli	50
Green Salad	6
Roast Potatoes	6
Three Yorkies	5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS