



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

2020 Kelley Fox Vermouth - Oregon
10

Dinner
28th 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, Forge Farm Honey, Cornichons	9
Middle White Tasso Ham, Bramley Apple	9
Royal Oak Kale, Chestnuts & Toasted Rye	9
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
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 Vegetable Chowder	27
Tamworth Pork Chop, Tardivo, Pickled Rhubarb	28
Glazed Pork Jowl, Smoked Maple Tare, Almond Mole, Mojo Rojo	40
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