



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

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2020 Kelley Fox Vermouth - Oregon  
10.5

Dinner  
27th May

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Aged Gruyere Cheese, Forge Farm Honey, Cornichons	9
Middle White Tasso Ham, Red Currant Mustard	9
Grezzina Courgette Fritters, Coconut Yoghurt, Green Salsa	9
Raw Asparagus, Puntarella, Ridged Cucumber, Green Goddess	12
Nutbourne Nursery Tomatoes, Black Olives & Pistachio	12
Ember Roast Beetroot, Stracciatella, Dill, Blood Orange Kosho	13
Chalkstream Trout Crudo, White Asparagus, Pomelo, Pinenuts	14
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, Asparagus & Broad Beans	27
Salt Marsh Lamb Rump, Rainbow Chard, Tropea Onion	26
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