



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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2020 Kelley Fox Vermouth - Oregon
10.5

Lunch
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, Redcurrant 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
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	16
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
Wood-Fired Belted Wing Rib (800g), Smoked Anchovy Hollandaise	80
Wood-Fired Monkfish (600g), Brown Crab Cafe De Paris, Sprouting Broccoli	65
Green Salad	6
Fries	6

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS