



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'  
6

APERITIF

Kelly Fox Vermouth  
10.5

Sunday Lunch

11th February

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Crispy Potato Cake, Duck Liver, Kumquat	7
Ragstone Panisse, Yuzu Mayo	3

Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint	11
Roast Delica Pumpkin, Ricotta, Lemon & Za'atar	12
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Hen of the Woods Mushroom, Hopi Corn Grits, Poached Egg	15

*For one*

Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Roast Skate, Suya Butter, Brown Shrimp & Sea Herbs	26
Tamworth Belly of Pork, English Commice Pear & Pink Radicchio	25

*For two/three to share*

Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Roast Tamworth Belly of Pork, English Commice Pear & Pink Radicchio	45
Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime	MP
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Belted Galloway Wing Rib (800g), Beer Mustard	80

Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12
Grilled Escarole, Anchovy, Rye	9
Three Yorkshire Puddings	6
Duck Fat Roast Potatoes	7
Green Salad	8

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS