



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Dinner
2nd April

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Ragstone Panisse, Yuzu Mayo	3
Fior Di Latte Tart, Orange, Chilli Crisp	3
Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint	11
La Latteria Burrata, Salsa Verde, Monk's Beard	14
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Sprouting Broccoli, Golden Egg, Almond Chipotle, Wild Garlic	14
Highland Beef Sausage, Black Garlic Ketchup	12
Grilled Escarole, Anchovy, Rye	9
White Asparagus, Fresh Noodles, Cured Egg Yolk	18
Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Steamed Hake, English Turnips & Sorrel	28
Tamworth Pork Chop, Suya Butter, Grapefruit & Brown Shrimp	29
Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Belted Galloway Wing Rib (800g), Beer Mustard	80
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS