



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
20th April

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Snails On Toast	5
Crispy Potato Cake, Duck Liver, Kumquat	7
Raw Asparagus, Puntarella, Grezzina Courgette, Green Goddess	12
La Latteria Burrata, Salsa Verde, Croutons & Monk's Beard	13
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Escarole, Anchovy, Rye	9
Highland Smoked Sausage, Brioche, Mustard & Relish	15
Hash Brown, English Asparagus, Poached Egg, Hollandaise	15
White Asparagus, Fresh Noodles, Cured Egg Yolk	17
Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Steamed Cod, English Turnips & Sorrel	27
Salt Marsh Lamb Rump, Borlotti, Chard & Burnt Lemon	28
Cod Collar, Grapefruit & Cime di Rapa	30
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Belted Galloway Rib (800g), Beer Mustard	80
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS