



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

APERITIF

Kelly Fox Vermouth
10.5

Sunday Lunch

21st April

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Fior Di Latte Tart, Orange, Chilli Crisp	3
Crispy Potato Cake, Duck Liver, Kumquat	7

Raw Asparagus, Puntarella, Grezzina Courgette, Green Goddess	12
La Latteria Burrata, Salsa Verde, Croutons & Monk's Beard	14
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	14
Sprouting Broccoli, Golden Egg, Almond Chipotle, Wild Garlic	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Highland Beef Sausage, Black Garlic Ketchup	12

For one

Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Steamed Cod, English Turnips & Sorrel	28
Tamworth Belly of Pork, Golden Raisins, Gordal Olive & Fennel	25

For two/three to share

Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Roast Tamworth Belly of Pork, Golden Raisins, Gordal Olive & Fennel	45
Wood-Fired Monkfish, Grapefruit & Cime di Rapa	MP
Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Belted Galloway Rib (800g), Beer Mustard	80

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

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS