



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
25th April

| | |
|---|-----|
| 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 |
| | |
| Raw Asparagus, Puntarella, Grezzina Courgette, Green Goddess | 12 |
| Trombetta Courgette, Stracciatella, Black Olives, Pistachio | 12 |
| 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 |
| White Asparagus, Fresh Noodles, Cured Egg Yolk | 17 |
| | |
| Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp | 23 |
| Steamed Hake, English Turnips & Sorrel | 27 |
| Salt Marsh Lamb Rump, Borlotti, Chard & Burnt Lemon | 28 |
| | |
| Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp | MP |
| 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