



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Bellewether No.1  
8

Lunch  
*15th May*

|   |     |
|---|-----|
| 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, Barattiere, 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  |
| Highland Beef Sausage, Black Garlic Ketchup                         | 12  |
| Grilled Escarole, Anchovy, Rye                                      | 9   |
| White Asparagus, Fresh Noodles, Cured Egg Yolk                      | 17  |
| Grilled Cauliflower, Tropea Onion, Coriander Chutney, Yeast Crisp   | 23  |
| Steamed Cod, English Turnips & Sorrel                               | 27  |
| Salt Marsh Lamb Rump, Borlotti, Chard & Burnt Lemon                 | 28  |
| Cod Collar, Suya Butter, Grapefruit & Brown Shrimp                  | 25  |
| Whole Suffolk Chicken, Dorset Clams, 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