



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
25th 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
Grilled Escarole, Anchovy, Rye	9
Cooley Oyster Po'Boy, Iceberg Lettuce, Remoulade	15
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
Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	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 Rib (800g), Beer Mustard	80
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS