



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'  
6

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Kelly Fox Vermouth  
10.5

Sunday Lunch  
26th May

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Gigas Oysters, Sea Buckthorn	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	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Golden Egg, Spring Greens, Almond Chipotle, Wild Garlic	15

*For one*

Grilled Cauliflower, Tropea 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, Suya, Grapefruit & Brown Shrimp	MP
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Xinjiang Lamb Ribs, Tomato Rice, Yogurt, Piattone Salsa	75
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