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**BRUNSWICK HOUSE**

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**APERITIF**

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Brunswick Martini No.2  
13

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**APERITIF**

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Bellewether No.1  
8

Lunch  
4th May

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Salt Cod Croquette, Gribiche	3
Crispy Potato Cake, Duck Liver, Kumquat	7
Raw Asparagus, Puntarella, Carosello, Green Goddess	12
Trombetta Courgette, Stracciatella, Black Olives, Pistachio	13
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Baby Gem Lettuce, Anchovy, Rye	9
Three Fried Eggs, Pastrami, New Forest Asparagus, Béarnaise	15
Highland Smoked Sausage, Brioche, Mustard & Relish	15
White Asparagus, Fresh Noodles, Cured Egg Yolk	17
Grilled Cauliflower, Tropea 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