



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Bellewether No.1  
8

Lunch  
*1st June*

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	12
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Escarole, Anchovy, Rye	9
Fried Egg, Pastrami, Potato Bread, Béarnaise	15
Highland Smoked Sausage, Brioche, Mustard & Relish	15
White Asparagus, Fresh Noodles, Cured Egg Yolk	17
Grilled Courgette, Girolles, Black Venus Rice & Lemon Balm	23
Roast Cod, Cucumber, Friggitelli & Chickpeas	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
Xinjiang Lamb Ribs, Tomato Rice, Yogurt, Piattone Salsa	75
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