



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch

2nd June

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, Grezzina Courgette, Green Goddess	12
Trombetta Courgette, Stracciatella, Black Olives, Pistachio	12
Highland Beef Sausage, Black Garlic Ketchup	12
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Lamb Sweet Breads, Spring Greens, Almond Chipotle, Wild Garlic	15

For one

Grilled Courgette, Girolles, Black Venus Rice & Lemon Balm	23
Roast Cod, Cucumber, Friggitelli & Chickpeas	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 Red Gem Lettuce, Anchovy, Rye	9
Three Yorkshire Puddings	6
Roast Potatoes	6
Green Salad	8

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS