



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
8th 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 Red Gem Lettuce, Anchovy, Rye	9
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	18
White Asparagus, Fresh Noodles, Cured Egg Yolk	16
Grilled Courgette, Wild Mushrooms, Black Venus Rice & Lemon Balm	23
Roast Cod, Cucumber, Friggitelli & Chickpeas	27
Salt Marsh Lamb Rump, Borlotti, Chard & Burnt Lemon	28
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
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