



BRUNSWICK HOUSE



APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
6th July

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
Linely Farm Cucumbers, Almond, Grapes & Puffed Rice	12
Trombetta Squash, Stracciatella, Black Olives, Pistachio	12
Chalkstream Trout Crudo, Green Strawberry, Galangal & Oregano	13
Bull's Heart Tomato, Sun Sweet Melon, Lardo & Black Currant Leaf	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Red Gem Lettuce, Anchovy, Rye	9
Fresh Noodles, Roast Chicken Butter, Green Beans & Bottarga	16
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	17
Grilled Courgette, Girolles, Black Venus Rice & Shiso	23
Roast Cod, Cucumber, Friggitelli & Chickpeas	27
Salt Marsh Lamb Rump, Borlotti, Chard & Burnt Lemon	28
Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	25
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
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