



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'  
6

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Kelly Fox Vermouth  
10.5

Sunday Lunch  
28st 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
Crispy Potato Cake, Duck Liver, Kumquat	7

Linley Farm Cucumbers, Almond, Grapes & Puffed Rice	12
Trombetta Squash, Stracciatella, Black Olives, Pistachio	12
Chalkstream Trout Crudo, Compressed Grape, Galangal & Oregano	13
Bull's Heart Tomato, Sun Sweet Melon, Lardo & Blackcurrant Leaf	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	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*

Roast Tamworth Belly of Pork, Golden Raisins, Gordal Olive & Fennel	45
Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp	MP
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

Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12
Grilled Baby 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