



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Bellewether No.1  
8

Lunch  
*10th August*

Olives, Orange, Garlic & Thyme	4
Almonds, Peanuts, Cashews, Aleppo Pepper	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Deville Egg, Trout Roe, Sesame	3
Crispy Potato Cake, Duck Liver, Kumquat	7
Cornish Sardines On Toast, Saffron Pickles	6
Linley Farm Cucumbers, Almond, Grapes & Puffed Rice	12
Trombetta Squash, Stracciatella, Black Olives, Pistachio	12
Chalkstream Trout Crudo, Green Strawberry, Oregano	13
Bull's Heart Tomato, Sun Sweet Melon, Lardo & Blackcurrant Leaf	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Red Gem Lettuce, Anchovy, Rye	9
Fresh Egg Noodles, Smoked Tomato Butter, Celtuce & Capers	16
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	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
Wood-Fried Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
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