



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch
25th August

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	2.5
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, Green Apple, Jalapeno, & Elderflower	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, Fermented Pepper, Burnt Peach, Basil	25

For two/three to share

Roast Tamworth Belly of Pork, Fermented Pepper, Burnt Peach, Basil	45
Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp	MP
Tamworth Double Pork Chop, Culver Corn, Seaweed Salsa	45
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Xinjiang Lamb Ribs, Crispy Rice, Smoked Yogurt, Green Bean Salsa	70
Wood-Fired Belted Galloway Rib (800g), Beer Mustard	80

Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12
Three Yorkshire Puddings	6
Roast Potatoes	6
Green Salad	8

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS