



BRUNSWICK HOUSE

**SAMPLE SUNDAY FESTIVE
REDUCED À LA CARTE MENU £70**

*For lunch & dinner for 8-12 guests
Menu is updated daily, price is per person*

Shared Snacks - all served

Pickles & Ferment
Olives, Orange, Garlic & Thyme
Devilled Eggs, Trout Roe, Sesame
Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

Roast Delica Pumpkin, Ricotta, Lemon & Zataar
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot
Cylindria Beetroot, Black Grapes, Walnuts & Bitter Leaves
Chalkstream Trout Crudo, Celeriac, Todoli Citrus, Puntarelle

Shared Mains - select two

Selected up to two from below to be shared

Pre-ordered your mains or select them when seated

- Option 1: Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp
Option 2: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo
Option 3: Roast Tamworth Belly of Pork, Golden Raisins, Gordal Olive & Fennel
Option 4: Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou
Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard* (£15 supplement pp)

Shared Sides - all served

Roast Potatoes - Yorkshire Puddings - Green Salad

Individual Pudding - select when seated

- Option 1: Coconut Sorbet, Blood Orange Granita
Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt
Option 3: Gingerbread Cake, Butterscotch, Goat Curd