



BRUNSWICK HOUSE

SUNDAY REDUCED À LA CARTE MENU £70

For groups of 8 to 12

Please let us know of any dietary requirements and we can cater for them individually

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

Linely Farm Cucumbers, Almond, Grapes & Puffed Rice
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot
Trombetta Courgette, Stracciatella, Black Olives, Pistachio
Chalkstream Trout Crudo, Green Apple, Jalapeno, & Elderflower

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: Cru Virunga Chocolate, Olive Oil, Sea Salt
Option 2: Sour Cherry Sorbet, Cola, Almond Crumble
Option 3: Glazed Brioche, Yellow Peaches, Yoghurt Sorbet