



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch
1st September

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Sardine Toastie, Black Garlic Ketchup	6
Crispy Potato Cake, Duck Liver, Kumquat	7

Linley Farm Cucumbers, Almond, Grapes & Puffed Rice	11
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
Torched Horse Mackerel, Mango Mustard & Mint	11

For one

Grilled Courgette, Girolles, Black Venus Rice & Lemon Balm	23
Roast Cod, Cucumber, Friggiteli & Chickpeas	28
Tamworth Belly of Pork, Fermented Pepper, Peach & Shiso	25

For two/three to share

Wood-Fired Monkfish, Hollandaise, Brown Shrimp & Basil	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Roast Tamworth Belly of Pork, Fermented Pepper, Peach & Shiso	45
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
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