



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch

14th September

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Crispy Potato Cake, Duck Liver, Kumquat	7
Linley Farm Carrots, Roasted Peppers, Cashew, Dukkah	12
Roasted Fennel, Burrata, Orange, Chilli Crisp	13
Chalkstream Trout Crudo, Green Apple, Jalapeno, & Elderflower	13
Bull's Heart Tomato, Sun Sweet Melon, Lardo & Black Currant Leaf	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Fresh Egg Noodles, Smoked Tomato Butter, Celtuce & Capers	16
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	17
Grilled Portobello Mushroom, Koshihikari Rice, Cavolo Nero	24
Roast Cod, Hazelnut Chipotle, Amaranth & Gooseberries	27
Salt Marsh Lamb Rump, Perlina Aubergine, Cherries & Mint	28
Wood -Fired Monkfish, Hollandaise, Brown Shrimp & Basil	MP
Tamworth Pork Chop, Corn, Cipollini, Scottish Girolles	55
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Highland Cote de Boeuf (800g), Beer Mustard	90
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS