



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Bellewether No.1  
8

Dinner  
*1st October*

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Octopus Gilda	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, Jalapeño & Elderflower	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Highland Beef Sausage, Peach & Plum Hot Sauce	12
Brixham Mussels, Fresh Pasta, Jerusalem Artichoke & Lovage	19
Grilled Portobello Mushroom, Koshihikari Rice, Cavolo Nero	24
Roast Cod, Hazelnut Chipotle, Brussel Tops & Gooseberries	27
Salt Marsh Lamb Rump, Perlina Aubergine, Blackberries & Mint	28
Wood-Fired Monkfish , Crab Head Butter, Brown Shrimp, Capers	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño 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