



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
2nd 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, Jalapeno, & Elderflower	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Highland Beef Sausage, Peach & Plum Hot Sauce	12
Prawn & Old Spot Burger, Sriracha, Coriander & Lime Crema	17
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, Cherries & 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, 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