



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch
6th October

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Salt Cod Croquette, Gribiche	2.5
Chopped Tuna, Crispy Potato, English Mustard	5
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
<i>For one</i>	
Grilled Portobello Mushroom, Koshihikari Rice, Cavolo Nero	24
Roast Cod, Hazelnut Chipotle, Brussel Tops & Gooseberries	27
Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	25
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Crab Head Butter, Brown Shrimp, Capers	30
Roast Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	45
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Cornish Bluefin Steak (350g), Wild Peppercorn Sauce	65
Wood-Fired Highland Cote de Boeuf (800g), Beer Mustard	90
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