



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch

12th October

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| Olives, Orange, Garlic & Thyme | 4 |
| Grilled Potato Bread, Green Garlic Butter | 5 |
| Pickles & Ferments | 6 |
| Deville Egg, Trout Roe, Sesame | 3 |
| Chopped Tuna, Crispy Potato, English Mustard | 5 |
| Linley Farm Carrots, Roasted Peppers, Cashew, Dukkah | 12 |
| Roasted Fennel, Burrata, Orange, Chilli Crisp | 13 |
| Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot | 15 |
| Cornish Bluefin Tuna, Miyagawa & Horseradish | 16 |
| 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 & Pickled Grapes | 27 |
| Tamworth Pork Chop, Beurre Hardy Pears & Rocket | 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