



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

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Kelley Fox Vermouth  
10.50

Dinner

19th 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	3
Chopped Tuna, Crispy Potato, English Mustard	4
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
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	29
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