



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

APERITIF

Kelly Fox Vermouth
10.5

Sunday Lunch
20th 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
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Cornish Bluefin Tuna, Miyagawa & Horseradish	16
<i>For one</i>	
Grilled Portobello Mushroom, Koshihikari Rice, Cavolo Nero	24
Roast Cod, Hazelnut Chipotle, Brussel Tops & Pickled Grapes	27
Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	25
<i>For two/three to share</i>	
Grilled Cod Collar, Wild Peppercorn Sauce	28
Wood-Fired Monkfish, Crab Head Butter, Brown Shrimp, Capers	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Roast Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	45
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	55
Wood-Fired Highland Côte 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