



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'  
6

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Kelly Fox Vermouth  
10.5

Sunday Lunch  
27th October

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Mussels On Toast, Nduja Butter	5
Chopped Tuna, Crispy Potato, English Mustard	5

Roast Delica Pumpkin, Cashew Cream, Lemon & Zaatar	13
Roasted Fennel, Burrata, Orange, Chilli Crisp	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Cornish Bluefin Tuna, Miyagawa & Horseradish	16
Prawn Stuffed Chicken Wing, Lardo, Coffee Glaze	15

*For one*

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

*For two/three to share*

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