



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch
3rd November

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	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
Grilled Tuna Belly, Borlotti, Green Tomato & Jimmy Nardello	15
Cornish Bluefin Tuna, Miyagawa & Horseradish	16

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
Grilled Cod Collar, Wild Peppercorn Sauce	25
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