



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch

20th November

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Pig's Head Croquette, Piccalilli	3
Chopped Tuna, Crispy Potato, English Mustard	4
Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom	14
Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb	12
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Cornish Bluefin Crudo, Miyagawa & Horseradish	16
Highland Beef Sausage, Black Garlic Ketchup	12
River Teign Mussels, Fresh Pasta, Jerusalem Artichoke & Lovage	19
Grilled Celeriac, Oyster Mushroom, Charred Alliums & Sorrel	23
Roast Cod, Hazelnut Chipotle, Brussel Tops & Pickled Grapes	27
Glazed Beef Cheek, Golden Farm Beetroot, Chocolate Mole	26
Wood Fired Monkfish, Crab Head Butter, Brown Shrimp, Capers	MP
Grilled Cod Collar, Squid Ink & Smoked Lardo	25
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