



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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Kelley Fox Vermouth
10.50

Dinner

20th November

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Deville Egg, Trout Roe, Sesame	3
Salt Cod Croquette, Gribiche	3
Chopped Tuna, Crispy Potato Cake, English Mustard	4
Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb	12
Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Cornish Bluefin Crudo, Miyagawa & Horseradish	16
Highland Beef Sausage, Black Garlic Ketchup	12
Brixham 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
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Sutton Hoo Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	75
Wood-Fired Highland Côte de Boeuf (800g), Beer Mustard	90
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS