



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
23rd 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	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
Grilled Tuna Belly, Borlotti, Green Tomato & Jimmy Nodello	15
Brixham Tuna Melt, Dashi Omlette & Aleppo Pepper	15
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 Cod Collar, Crab Head Butter, Brown Shrimp, Capers	25
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	75
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