



BRUNSWICK HOUSE

**SAMPLE SUNDAY FESTIVE  
REDUCED À LA CARTE MENU £70**

*For lunch & dinner for 8-12 guests  
Menu is updated daily, price is per person*

**Shared Snacks - all served**

Pickles & Ferment  
Olives, Orange, Garlic & Thyme  
Devilled Eggs, Trout Roe, Black Sesame  
Grilled Potato Bread, Green Garlic Butter

**Shared Starters - all served**

Cornish Bluefin Tuna Crudo, Miyagawa & Horseradish  
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot  
Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom  
Grilled Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb

**Shared Mains - select two**

*Selected up to two from below to be shared*

*Pre-ordered your mains or select them when seated*

- Option 1: Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp  
Option 2: Tamworth Belly of Pork, Beurre Hardy Pear, Anchovy & Rocket  
Option 3: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo  
Option 4: Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou  
Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard\* (£15 supplement pp)

**Shared Sides - all served**

Roast Potatoes - Yorkshire Puddings - Green Salad

**Individual Pudding - select when seated**

- Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt  
Option 2: Guinness & Hazelnut Cake, Malt Ice Cream  
Option 3: Coconut & Cinnamon Sorbet, Worcester Apple