



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Lunch
6th December

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
Duck & Pistachio Terrine, Cornichon, Mulled Wine Hot Honey	12
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
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
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	55
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