



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

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Kelley Fox Vermouth  
10.50

Dinner

*20th December*

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 Cake, English Mustard	4
Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb	13
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 & Truffle Cream	23
Glazed Beef Cheek, Golden Beetroot, Chocolate Mole	26
Roast Cod, Hazelnut Chipotle, Brussel Tops & Pickled Grapes	27
Native Breed Striploin, Roscoff Onions, Wild Rocket	32
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 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