



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch
12th January

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3.5
Salt Cod Croquette, Gribiche	3.5
Crispy Potato Cake, Duck Liver, Kumquat	7

Charred Cabbage, Stracciatella, Seabuckthorn & Coriander	13
Ember- Roasted Beetroot, Tahini, Fig & Mint	13
Chalkstream Trout Crudo, Buttermilk Kohlrabi & Pomelo	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

For one

Brixham Mussels, Fresh Pasta, Jerusalem Artichoke & Lovage	19
Grilled Celeriac, Oyster Mushroom, Charred Alliums & Sorrel	23
Brixham Skate, Suya Butter, Lemon & Brown Shrimp	27
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	25

For two/three to share

Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime	MP
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	45
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	50
Wood-Fired Côte de Boeuf (800g), Beer Mustard	90

Roast Potatoes	6
Three Yorkshire Puddings	6
Green Salad	8
Buttered Carrots	8
Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS