



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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Kelley Fox Vermouth
10.50

Dinner
18th 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
Chopped Tuna, Crispy Potato Cake, English Mustard	4
Ember-Roasted Beetroot, Figs, Tahini & Mint	13
Charred Cabbage, Stracciatella, Sea Buckthorn & Coriander	13
Chalkstream Trout Crudo, Buttermilk Kohlrabi & Pomelo	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Escarole, Anchovy, Rye	10
Turbot Head, Green Garlic Butter	10
Brixham Crab Noodles, Crab Head Butter, Pickled Chilli & Lime Leaf	19
Grilled Cauliflower, Raisins, Capers, & Marcona Almond	23
Brixham Skate, Suya Butter, Lemon & Brown Shrimp	29
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	29
Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	50
Wood-Fired Belted Galloway Rib (800g), Beer Mustard	90
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS