



BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'  
6

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Kelly Fox Vermouth  
10.5

Sunday Lunch  
5th 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
Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb	13
Ember- Roasted Beetroot, Tahini, Fig & Mint	13
Chalkstream Trout Crudo, Buttermilk Kohlrabi & Pomelo	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
<i>For one</i>	
Grilled Celeriac, Oyster Mushroom, Charred Alliums & Sorrel	23
Roast Cod, Hazelnut Chipotle, Brussel Tops & Pickled Grapes	27
Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	25
<i>For two/three to share</i>	
Wood-Fired Pollock Collar, Crab Head Butter, Brown Shrimp, Capers	30
Tamworth Belly of Pork, Beurre Hardy Pears & Rocket	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
Linley Farm Kale, Parmesan Cream, Rye Crumb	8
Three Yorkshire Puddings	6
Roast Potatoes	6
Green Salad	8

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS