



**BRUNSWICK HOUSE**

**SAMPLE SUNDAY  
REDUCED À LA CARTE MENU £75**

*For lunch & dinner for 8-12 guests  
Menu is updated daily, price is per person*

**Shared Snacks - all served**

Pickles & Ferment  
Olives, Orange, Garlic & Thyme  
Devilled Eggs, Trout Roe, Black Sesame  
Grilled Potato Bread, Green Garlic Butter

**Shared Starters - all served**

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

**Shared Mains - select two**

*Selected up to two from below to be shared*

*Pre-ordered your mains or select them when seated*

Option 1: Wood-fired Monkfish, Coco Beans, Green Chilli & Lime

Option 2: Tamworth Belly of Pork, Tardivo, Pickled Rhubarb

Option 3: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo

Option 4: Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou

Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard\* (£15 supplement pp)

**Shared Sides - all served**

Roast Potatoes - Yorkshire Puddings - Green Salad

**Individual Pudding - select when seated**

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt

Option 2: Guinness & Hazelnut Cake, Malt Ice Cream

Option 3: Coconut Sorbet, Blood Orange Granita