



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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Kelley Fox Vermouth
10.50

Dinner
4th February

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
Ember-Roast Golden 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
Hen of The Woods Mushroom, Hopi Corn Grits, Poached Egg	15
Brixham Crab Noodles, Crab Head Butter, Pickled Chilli & Lime Leaf	20
Grilled Cauliflower, Raisins, Capers, & Marcona Almond	23
Roast Cod, Coco Beans, Green Chilli & Lime	28
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	29
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	45
Brixham Skate, Suya Butter, Lemon & Brown Shrimp	50
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