



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Kelley Fox Vermouth  
10.50

Dinner  
7th March

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
La Latteria Burrata, Salsa Verde, Croutons & Buddha's Hand	14
Chalkstream Trout Crudo, Buttermilk, Kohlrabi & Pomelo	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Squid, Charred Cabbage, Togarashi	15
Fresh Tagliatelle, Crab Head Butter, Pickled Chilli, Lime Leaf	20
Grilled Cauliflower, Raisins, Capers & Marcona Almond	23
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	29
Dayboat Cod, Tokyo Turnips, Champagne Butter	29
Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	35
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	45
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