



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Kelly Fox Vermouth
10.5

Sunday Lunch

9th 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
La Latteria Burrata, Salsa Verde, Croutons & Monk's Beard	13
Ember- Roast Golden Beetroot, Tahini, Fig & Mint	13
Chalkstream Trout Crudo, Buttermilk, Kohlrabi & Pomelo	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Squid, Charred Cabbage, Togarashi	15
<i>For one</i>	
Grilled Cauliflower, Raisins, Capers, & Marcona Almond	23
Dayboat Cod, Tokyo Turnips, Champagne Butter	29
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	25
<i>For two/three to share</i>	
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	45
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	55
Wood-Fired Cote de Boeuf, (800g), Beer Mustard	90
Roast Potatoes	6
Three Yorkshire Puddings	6
Green Salad	8
Buttered Carrots	8
Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS