



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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2022 Naturale, Nero d'Avola Vermouth
8

Dinner
12th March

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Devilled Egg, Trout Roe, Sesame	4
Salt Cod Croquette, Gribiche	4
Crispy Potato Cake, Duck Liver, Kumquat	7
Spring Leaves, Elderflower Champagne, Spenwood	13
Ember-Roast Golden Beetroot, Figs, Tahini & Mint	13
Chalkstream Trout Crudo, Buttermilk, Kohlrabi & Pomelo	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
La Latteria Burrata, Salsa Verde, Croutons & Buddha's Hand	16
Brixham Squid, Charred Cabbage, Togarashi	15
Fresh Tagliatelle, Crab Head Butter, Pickled Chilli, Lime Leaf	21
Grilled Cauliflower, Raisins, Capers & Marcona Almond	23
Dayboat Cod, Tokyo Turnips, Champagne Butter	31
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	33
Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeño Pistou	68
Wood-Fired Côte de Boeuf (800g), Beer Mustard	95
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS