



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

APERITIF

Kelley Fox Vermouth  
10.50

Lunch  
14th 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   |
| Ember-Roast Golden Beetroot, Figs, Tahini & Mint                      | 13  |
| Spring Leaves, Elderflower Champagne, Spenwood                        | 13  |
| La Latteria Burrata, Salsa Verde, Croutons & Buddha's Hand            | 16  |
| Chalkstream Trout Crudo, Buttermilk, Kohlrabi & Pomelo                | 14  |
| Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot                  | 15  |
| Katsu Pork Sandwich, Strawberry Brown Sauce, Citrus Kosho             | 19  |
| Fresh Pappardelle, 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 Cockles, 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