



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2  
13

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2022 Naturale, Nero d'Avola Vermouth  
8

Dinner  
21st March

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Deville Egg, Trout Roe, Sesame	4
Salt Cod Croquette, Gribiche	4

Ember-Roast Golden Beetroot, Figs, Tahini & Mint	13
Spring Leaves, Elderflower Champagne, Spenwood	13
La Latteria Burrata, Friarelli & Buddha's Hand	16
Chalkstream Trout Crudo, Green Apple, Sorrel & Smoked Lemon	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Cuttlefish, Charred Cabbage, Miyagawa	15

Fresh Pappardelle, Crab Head Butter, Pickled Chilli, Lime Leaf	21
Grilled Courgette, Black Rice & Lemon Verbena	23
Cornish Hake, Saffron Broth & Charred Broccoli	31
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	33

*For two/three to share*

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, 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