



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

APERITIF

2022 Naturale, Nero d'Avola Vermouth
8

Sunday Lunch

23rd 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

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, Aguachile & Sorrel	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Squid, Charred Cabbage, Miyagawa	15

For one

Grilled Courgette, Black Rice & Oyster Mushroom	23
Dayboat Cod, Saffron Broth & Charred Broccoli	31
Lamb Shoulder, Courgette, Mint Zhoug	24

For two/three to share

Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	35
Lamb Shoulder, Courgette, Mint Zhoug	40
Cornish Turbot, Vin Jaune, Tokyo Turnips	50
Whole Suffolk Chicken, Cockles, Moqueca Broth, Jalapeño Pistou	68
Wood-Fired Cote de Boeuf, (800g), Beer Mustard	95

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