
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

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2022 Naturale, Nero d'Avola Vermouth
8

Lunch
17th April

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Devilled Egg, Trout Roe, Sesame	4
Crispy Potato Cake, Duck Liver, Kumquat	7
Ember-Roast Golden Beetroot, Loquat, Peas & Tahini	13
Spring Leaves, Elderflower Champagne, Spenwood	13
La Latteria Burrata, Cime di Rapa & Citron	16
Chalkstream Trout Crudo, Green Apple & Sorrel	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Fresh Rigatoni, Rocket & Pecorino	17
Grilled Courgette, Black Rice & Lemon Verbena	23
Dayboat Cod, Saffron Broth & Charred Broccoli	31
Smoked Lamb Sausage, Spring Caponata & Wild Garlic	24
Tamworth Pork Chop, Yorkshire Rhubarb & Radicchio	33
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	35
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