
BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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2022 Naturale, Nero d'Avola Vermouth
8

Sunday Lunch
20th April

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, Ginger, Peas & Tahini	13
Spring Leaves, Elderflower Champagne, Spenwood	13
La Latteria Burrata, Friarelli & Citron	16
Chalkstream Trout Crudo, Green Apple & Sorrel	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

For one

Grilled Courgette, Black Rice & Lemon Verbena	23
Dayboat Cod, Saffron Broth & Charred Broccoli	31
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	25

For two/three to share

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Tamworth Belly of Pork, Pickled Rhubarb & Pink Radicchio	45
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset 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