
BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Brunswick Spring Spritzer
12

Lunch

5th July

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, Raspberries, Peas & Tahini	13
Spring Leaves, Elderflower Champagne, Spenwood	13
Honey Moon Melon, Cucumber & Mozzarella	15
Chalkstream Trout Crudo, Green Apple & Sorrel	15
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Fresh Rigatoni, Rocket & Pecorino	17
Burnt Mauve Aubergine, Runner Beans & Marcona Almonds	23
Dayboat Cod, Saffron Broth & Charred Broccoli	31
Tamworth Pork Chop, English Cherry & Mint	33
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	30
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou	68
Wood-Fired Hereford Wing Rib (800g), Beer Mustard	95
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS