
BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'

6

APERITIF

Brunswick Spritzer

12

Lunch*26th July*

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, Raspberries, Peas & Tahini	13
Spring Leaves, Elderflower Champagne, Spenwood	13
Honey Moon Melon, Cucumber & Mozzarella	15
Chalkstream Trout Crudo, Tarragon & Strawberry	15
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

Fresh Rigatoni, Rocket & Pecorino	17
Burnt Mauve Aubergine, Bobby Beans & Marcona Almonds	23
Dayboat Cod, Pickled Seaweed & Tomato	31
Tamworth Pork Chop, English Cherries & Mint	33

For two/three to share

Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	MP
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