

BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

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Brunswick Spring Spritzer
12

Sunday Lunch

10th August

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Devilled Egg, Trout Roe, Sesame	4
Chopped Tuna, Crispy Potato Cake, English Mustard	3

Ember-Roast Golden Beetroot, Raspberries, Peas & Tahini	13
Ed's Leaves, Elderflower Champagne, Spenwood	13
Honey Moon Melon, Carosello Cucumber & Mozzarella	15
Cornish Bluefin Tuna, Zerbinati Watermelon & Marigold	18
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Petit Bateau Mackerel, Burnt Apple, Crab Vinaigrette	17

For one

Burnt Mauve Aubergine, French Beans & Marcona Almonds	23
Dayboat Cod, Fermented Tomato & Pickled Seaweed	31
Tamworth Belly of Pork, English Cherry & Mint	25

For two/three to share

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Tamworth Belly of Pork, English Cherry & Mint	45
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou	68/80
Wood-Fired Hereford Wing Rib (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