
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
14

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Brunswick Spritzer
12

Dinner
28th 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, English Mustard	4

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

Fresh Rigatoni, Rocket & Pecorino	17
Burnt Mauve Aubergine, Bobby Beans & Marcona Almonds	23
Dayboat Cod, Pickled Seaweed & Tomato	31
Smoked Lamb Sausage, Creamed Corn & Jalapeño	24
Tamworth Pork Chop, English Cherries & Mint	33

For two/three to share

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Grilled Tuna Collar, Brown Crab, Vadouvan	60
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