
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
14

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Brunswick Spritzer
12

Dinner
6th August

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

Ember-Roast Golden Beetroot, Raspberries, Peas & Tahini	13
Ed's Leaves, Elderflower Champagne, Spenwood	13
Honey Moon Melon, Carosello 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, French Beans & Marcona Almonds	23
Dayboat Cod, Pickled Seaweed & Tomato	31
Smoked Lamb Sausage, Culver Corn & Wild Jalapeño	24
Tamworth Pork Chop, English Cherries & Mint	33

For two/three to share

Wood-Fired Monkfish, 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