
BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'

6

APERITIF

Brunswick Spritzer

12

Lunch*6th September*

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Salt Cod Croquette, Gribiche	4
Devilled 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
Cornish Bluefin Tuna, Zerbinati Watermelon, Marigold	18
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Tuna Melt, Dashi Omelette, Aleppo Pepper	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
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	35
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