

BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'

7

APERITIF

Seasonal Negroni

12

Lunch

4th October

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Chopped Tuna, Crispy Potato, English Mustard	4
Devilled Egg, Trout Roe, Sesame	4
Ed's Leaves, Elderflower Champagne & Spenwood	13
Poached Leeks, Hazelnut & Pear	14
Charred Fennel, Burrata, Orange, Chilli Crisp	15
Cornish Bluefin Tuna, Passion Fruit & Green Chilli	18
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Brixham Tuna Melt, Red Leicester, Fried Egg	15
Fresh Rigatoni, Saffron, Brightwell Ash	17
Burnt Mauve Aubergine, Bobby Beans & Marcona Almonds	23
Dayboat Cod, Pickled Seaweed & Tomato	31
Tamworth Pork Chop, Radicchio & Fragola Grapes	33
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Suya Butter, Grapefruit & Brown Shrimp	30
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset Cocksels, Moqueca Broth, Jalapeño Pistou	68
Wood-Fired Hereford Wing Rib (800g), Beer Mustard	95
Green Salad	8
Fries	7
Coombeshead Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS