
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.1
14

APERITIF

Yuzu Chuhai
13

Dinner

10th October

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

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

Fresh Rigatoni, Saffron, Brightwell Ash	17
Grilled Portobello, Koshihikari Rice, Cavolo Nero	23
Smoked Duck Sausage, Corno Pepper, Salsa Verde	24
Dayboat Cod, Pickled Seaweed & Tomato	31
Tamworth Pork Chop, Radicchio & Fragola Grape	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
Coombeshead Farm Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS