

BRUNSWICK HOUSE

APERITIF

Pago de Tharsys 'Cava Brut Nature'

7

APERITIF

Yuzu Chuhai

13

Sunday Lunch

26th 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

For one

Grilled Portobello, Koshihikari Rice, Cavolo Nero	23
Dayboat Cod, Potato Puree & Pickled Seaweed	31
Tamworth Belly of Pork, Radicchio & Fragola Grape	25

For two/three to share

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Tamworth Belly of Pork, Radicchio & Fragola Grape	45
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

Roast Potatoes	6
Three Yorkshire Puddings	6
Green Salad	8
Buttered Carrots	8
Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS