



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5  
13

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Yuzu Chuhai  
13

Dinner

8th November

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Salt Cod Croquette, Gribiche	3.5
Devilled Egg, Trout Roe, Sesame	4
Chopped Tuna, Crispy Potato, English Mustard	4

Ed's Leaves, Elderflower Champagne, Spenwood	13
Poached Leeks, Hazelnut, Pear	13
Charred Fennel, Burrata, Orange, Chilli Crisp	15
Cornish Bluefin Tuna, Passion Fruit & Green Chilli	18
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Grilled Cornish Tuna, Vadouvan & Coriander	15

Venison Ragù, Tagliatelle, Aged Parmesan	19
Grilled Portobello, Koshihikari Rice, Cavolo Nero	23
Smoked Duck Sausage, Corno Pepper, Salsa Verde	24
Dayboat Cod, Potato Puree & Pickled Seaweed	31
Tamworth Pork Chop, Radicchio & Fragola Grape	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
Coombeshead Farm Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS