



BRUNSWICK HOUSE

**SUNDAY FESTIVE  
REDUCED À LA CARTE MENU £75**

*For lunch for 8-12 guests*

*Menu is updated daily, price is per person*

**Shared Snacks - all served**

Pickles & Ferment

Olives, Orange, Garlic & Thyme

Devilled Eggs, Trout Roe, Black Sesame

Grilled Potato Bread, Green Garlic Butter

**Shared Starters - all served**

Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom

Ember Roasted Beetroot, Burrata, Passionfruit & Mint

Chalkstream Trout Crudo, Macadamia, Horseradish & Dill

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

**Shared Mains - select two**

*Selected up to two from below to be shared*

*Pre-ordered your mains or select them when seated*

Option 1: Tamworth Belly of Pork, Radicchio, Fregola Grapes

Option 2: Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp

Option 3: Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou

Option 4: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo

Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard\* (£20 supplement pp)

**Shared Sides - all served**

Roast Potatoes - Yorkshire Puddings - Green Salad

**Individual Pudding - select when seated**

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt

Option 2: Pumpkin Custard, Pecans, Bourbon Cream

Option 3: Coconut & Cinnamon Sorbet, Worcester Apple



PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

