

BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Uron-Hai
12

Sunday Lunch

4th January

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Devilled Egg, Trout Roe, Sesame	4
Salt Cod Croquette, Gribiche	3.5
Crispy Potato Cake, Duck Liver, Kumquat	3.5

Ed's Leaves, Elderflower Champagne, Spenwood	13
Charred Hispi Cabbage, Pickled Onion, Chestnut Mushroom	13
Ember-Roast Beetroot, Burrata, Passion Fruit & Mint	15
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	14
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

For one

Salt-Baked Celeriac, Chestnut & Black Truffle	23
Dayboat Cod, Potato Puree & Pickled Seaweed	31
Tamworth Belly of Pork, Radicchio & Silverskin Onion	25

For two/three to share

Wood-Fired Skate Wing, Suya Butter, Grapefruit & Brown Shrimp	45
Tamworth Belly of Pork, Radicchio & Silverskin Onion	45
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	48
Whole Suffolk Chicken, Dorset Clams, 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