



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

APERITIF

Uron Hai
12

Lunch
29th January

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

Ed's Leaves, Elderflower Champagne, Spenwood	13
Confit Jerusalem Artichoke, Fried Kale, Whipped Tahini	12
La Latteria Burrata, Salsa Verde & Monk's Beard	16
Chalkstream Trout Crudo, Blood Orange, Jalapeño	15
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

Venison Ragù, Fresh Pasta, Aged Parmesan	19
Roasted Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Dayboat Cod, Coco Beans, Squid Ink	31
Tamworth Pork Chop, Quince, Radicchio & Hazelnut	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