
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Uron-Hai
12

Lunch & Dinner

January

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

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
Hen of The Woods Mushroom, Polenta, Poached Egg	16

Venison Ragù, Fresh Pasta, Aged Parmesan	19
Roasted Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Smoked Duck Sausage, Puy Lentils, Grainy Mustard	24
Dayboat Cod, Coco Beans, Squid Ink	31
Tamworth Pork Chop, Quince, Radicchio & Hazelnut	33

For two/three to share

Wood-Fired Skate Wing, Suya Butter, Grapefruit & Brown Shrimp	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

Green Salad	8
Fries	7
Coombeshead Farm Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS