



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Uron-Hai
12

Lunch & Dinner

April

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
Iberiko Tomato, Green Tahini, Black Olive	12
Smoked Beetroot, Fior Di Latte, Marcona Almond	14
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
Fresh Pasta, Roast Chicken Butter, Wild Garlic & Bottarga	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, Suya Butter, Grapefruit	33
<i>For two/three to share</i>	
Cornish Skate, Vadouvan, Capers, Lemon	MP
Lasagna Verde, Rabbit, Mushroom, Fontina	45
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