



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Uron-Hai
12

Sunday Lunch

April

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
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

For one

Roasted Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Dayboat Cod, Coco Beans, Squid Ink	31
Tamworth Belly of Pork, Suya Butter, Grapefruit	33

For two/three to share

Cornish Skate, Vadouvan, Capers, Lemon	MP
Tamworth Belly of Pork, Suya Butter, Grapefruit	45
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

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