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BRUNSWICK HOUSE

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APERITIF

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Brunswick Martini No.2  
13

APERITIF

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Uron-Hai  
12

Sunday Lunch

*March*

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
Confit Jerusalem Artichoke, Fried Kale, Whipped Tahini	13
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

*For one*

Roasted Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Dayboat Cod, Coco Beans, Squid Ink	31
Tamworth Belly of Pork, Quince, Radicchio & Hazelnut	33

*For two/three to share*

Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp	MP
Tamworth Belly of Pork, Quince, Radicchio & Hazelnut	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