



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

APERITIF

Uron Hai
12

Lunch

25th April

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Crispy Potato Cake, Duck Liver, Kumquat	3.5
Devilled Egg, Trout Roe, Sesame	4
Spring Leaves, Elderflower Champagne, Spenwood	13
Iberiko Tomato, Green Tahini, Black Olive	13
Smoked Beetroot, Fior Di Latte, Marcona Almond	14
Chalkstream Trout Crudo, Passion Fruit, Salted Melon	15
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Fresh Pasta, Roast Chicken Butter, Wild Garlic & Bottarga	19
Grilled Courgette, Maitake, Black Rice, Lemon Verbena	23
Roast Cod, Vichyssoise, Asparagus & Salted Lemon	31
Tamworth Pork Chop, Sua Butter, Grapefruit	33
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Vadouvan, Capers, Lemon	35
Two-Sheet Lasagna Verde, Rabbit, Mushroom, Fontina	45
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