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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

Lunch & Dinner

*April*

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Lamb Croquette, Labneh & Mint	3
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
Fresh Pasta, Roast Chicken Butter, Wild Garlic & Bottarga	19
Roasted Cauliflower, Baby Leeks, Coriander Chutney, Yeast Crisp	23
Smoked Duck Sausage, Peas, Beans & Salsa Verde	24
Roast Cod, Vichyssoise, Asparagus, Salted Lemon	31
Tamworth Pork Chop, Suya Butter, Grapefruit	33
<i>For two/three to share</i>	
Wood-Fired John Dory Vadouvan, Capers, Lemon	42
Two-Sheet 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