



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Uron-Hai
12

Sunday Lunch

May

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Devilled Egg, Trout Roe, Sesame	4
Lamb Croquette, Labneh & Mint	3
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, Passion Fruit, Salted Melon	15
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15



For one

Roasted Cauliflower, Baby Leeks, Coriander Chutney, Yeast Crisp	23
Roast Cod, Vichyssoise, Asparagus & Burnt Lemon	31
Tamworth Belly of Pork, Radicchio & Pickled Rhubarb	33

For two/three to share

Wood-Fired John Dory Vadouvan, Capers, Lemon	42
Tamworth Belly of Pork, Radicchio & Pickled Rhubarb	45
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

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