



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5  
13

APERITIF

Arancello SpritC  
12

Lunch

6th June

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
Cooley Oyster, Corn Hot Sauce, Fig Leaf	5
Spring Leaves, Elderflower Champagne, Spenwood	13
Carosello Cucumber, Almond, Grapes, Puffed Rice	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
Old Spot and Prawn Burger, Red Leicester, Tartar Sauce	19
Fresh Rigatoni, Rocket, Pecorino	19
Grilled Courgette, Maitake, Black Rice, Lemon Verbena	23
Roast Cod, Saffron Broth & Charred Broccoli	31
Tamworth Pork Chop, Fennel, Strawberries	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