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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

*June*

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Crispy Potato Cake, Duck Liver, Kumquat	3.5
Salt Cod Croquette, Gribiche	3.5
Devilled Egg, Trout Roe, Sesame	4
Ed's 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
Fresh Pasta, Rocket, Pecorino	19
Grilled Courgette, Maitake, Black Rice & Lemon Verbena	23
Smoked Duck Sausage, Peas, Beans & Salsa Verde	24
Roast Cod, Saffron Broth, Charred Broccoli	31
Tamworth Pork Chop, Fennel, Strawberries	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