



BRUNSWICK HOUSE



APERITIF

Brunswick Martini No.2  
13

APERITIF

Uron-Hai  
12

Lunch & Dinner

*July*

|   |     |
|---|-----|
| 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   |
| <br>  |     |
| Ed's Leaves, Elderflower Champagne, Spenwood                        | 13  |
| Carosello Cucumber, Almond, Grapes, Puffed Rice                     | 13  |
| Aubergine, Cherry, Labneh, Mint                                     | 13  |
| Torched Mackerel, Blackberry, Crème Fraîche                         | 13  |
| Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot                | 15  |
| <br>  |     |
| 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  |
| <br>  |     |
| <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  |
| <br>  |     |
| Green Salad   | 8   |
| Fries   | 7   |
| Coombeshead Farm Sourdough  | 3.5 |

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS