



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

APERITIF

Arancello SpritC
12

Sunday Lunch

July

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
Aubergine, Cherry, Labneh, Mint	14
Torched Mackerel, Blackberry, Crème Fraîche	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
<i>For one</i>	
Grilled Courgette, Maitake, Black Rice, Lemon Verbena	23
Roast Cod, Saffron Broth, Charred Broccoli	31
Tamworth Belly of Pork, Fennel, Strawberries	25
<i>For two/three to share</i>	
Wood-Fired Dover Sole, Fermented White Asparagus, Dill	45
Tamworth Belly of Pork, Fennel, Strawberries	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 Gravy	3
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