
BRUNSWICK HOUSE

APERITIF

Brunswick Martini 3.5
13

APERITIF

Arancello SpritC
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
Deville 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
Fresh Rigatoni, Rocket, Pecorino	19
Grilled Courgette, Maitake, Black Rice, Lemon Verbena	23
Smoked Duck Sausage, Fermented Pepper, Spring Cassoulet	24
Roast Cod, Saffron Broth, Charred Broccoli	31
Tamworth Pork Chop, Fennel, Strawberries	33
<i>For two/three to share</i>	
Wood-Fired Cod Collar, Fermented White Asparagus, Dill	36
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