

BRUNSWICK HOUSE

SUNDAY
REDUCED À LA CARTE MENU £75

For lunch for 8-12 guests

Menu is updated daily, price is per person

Shared Snacks - all served

Pickles & Ferments

Olives, Orange, Garlic & Thyme

Devilled Eggs, Trout Roe, Black Sesame

Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

Roast Delica Pumpkin, Ricotta, Lemon & Za'atar

Aubergine, Plum, Labneh, Mint

Cornish Bluefin Tuna, Mantova Watermelon, Marigold

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Shared Mains - select two

Selected up to two from below to be shared

Pre-ordered your mains or select them when seated

Option 1: Tamworth Belly of Pork, Conference Pear, Rocket

Option 2: Wood-Fired John Dory, Vadouvan, Brown Crabl

Option 3: Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou

Option 4: Lasagna Verde, Rabbit, Mushroom, Fontina

Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard* (£20 supplement pp)

Shared Sides - all served

Roast Potatoes - Yorkshire Puddings - Green Salad

Individual Pudding - select when seated

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt

Option 2: Milk Cake, English Plums, Miso Chantilly

Option 3: Coconut Sorbet, Elderberry Granita



PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

