
BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

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Pear Highball
14

Lunch

17th October

Olives, Orange, Garlic & Thyme	5
Grilled Potato Bread, Green Garlic Butter	6
Pickles & Ferments	7
Crispy Potato Cake, Chopped Tuna, English Mustard	4
Devilled Egg, Trout Roe, Sesame	4

Ed's Leaves, Elderflower Champagne, Spenwood	13
Delica Pumpkin, Ricotta, Lemon, Zataar	14
Aubergine, Plum, Labneh, Mint	14
Cornish Bluefin Tuna, Sea Buckthorn, Citrus, Pine	19
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

Old Spot & Prawn Burger, Red Leicester, Tartar Sauce	19
Brixham Mussels, Fresh Pasta, Grezzina Courgette & Lovage	20
Roasted Cauliflower, Ceps, Burnt Lemon, Sherry Sauce	24
Roast Cod, Saffron Broth & Charred Broccoli	31
Tamworth Pork Chop, Conference Pear, Rocket	33

For two/three to share

Wood-Fired Cod Collar, Vadouvan, Brown Crab	35
Two-Sheet Lasagna, Beef Shin, Roasted Mushroom, Bone Marrow	45
Roast Herb-Fed Chicken, Fried Thighs, Salsify, Country Ham Soubise	60
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