

BRUNSWICK HOUSE

FESTIVE REDUCED À LA CARTE MENU £75

For lunch & dinner for 8-12 guests

Menu is updated daily, price is per person

Guests with dietary requirements and allergies will be served suitable dishes

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

Cornish Bluefin Tuna, Sea Buckthorn, Citrus, Pine

Tandoori Carrots, Fior di Latte, Ginger, Salsa Verde

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Ember-Roasted Kohlrabi, Whipped Soy, Smoked Citrus, Saffron

Shared Mains - pre-order two options for the whole group

Option 1: Wood-Fired John Dory, Vadouvan, Brown Crab

Option 2: Roast Herb-Fed Chicken, Fried Thighs, Salsify, Country Ham Soubise

Option 3: Two-Sheet Lasagna, Beef Shin, Roasted Mushroom, Bone Marrow

Option 4: Wood-Fired Belted Galloway Rib (800g), Beer Mustard* (£20 supplement pp)

Shared Sides - all served

Fries

Green Salad

Individual Pudding - select when seated

Option 1: Coconut Sorbet, Mandarin, Ginger

Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt

Option 1: White Russian Soft Serve, Coffee Cake, Kahlua Syrup