

BRUNSWICK HOUSE

**SUNDAY LUNCH
REDUCED À LA CARTE MENU £75**

For groups of 8-12 guests. Price is per person.

Guests with dietary requirements & 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

Roast Delica Pumpkin, Ricotta, Lemon & Za'atar

Grilled Leeks, Comte, Pink Fir, Citrus Kosho

Cornish Bluefin Tuna, Sea Buckthorn, Citrus, Pine

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

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

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

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

Option 3: Roast Herb-Fed Chicken, Fried Thighs, Salsify, Country Ham Soubise

Option 4: Two-Sheet Lasagna, Beef Shin, Roasted Mushroom, Bone Marrow

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: Coconut Sorbet, Mandarin, Ginger

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

Option 3: Tarte Tatin, Crème Fraîche

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