



BRUNSWICK HOUSE

APERITIF

Brunswick Martini 3.5
13

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Pear Highball
14

Lunch & Dinner *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

Spring 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

Brixham Mussels, Fresh Pasta, Grezzina Courgette & Lovage	20
Roasted Cauliflower, Ceps, Burnt Lemon, Sherry Sauce	24
Highland Rump Cap, Culver Corn, Green Chilli	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