

BRUNSWICK HOUSE

SUNDAY LUNCH
SHARED REDUCED À LA CARTE MENU £75

*For groups of 8-12 guests. Menu is updated daily. 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

Grilled Leeks, Comte, Pink Fir, Citrus Kosho
Roast Delica Pumpkin, Ricotta, Lemon & Za'atar
Cornish Bluefin Tuna, Sea Buckthorn, Citrus, Pine
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Shared Main - pre-order two 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)
Option 5: Tamworth Belly of Pork, Conference Pear, Rocket

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

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