BRUNSWICK HOUSE

APERITIF

Brunswick Martini 3.5
13

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Pear Highball
14

Dinner

November

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
Ember Roasted Kohlrabi, Whipped Soy, Lemon Verbena, Saffron	13
Tandoori Carrots, Stracciatella, Fried Ginger, Bombay Peanut	14
Cornish Stonebass, Sea Buckthorn, Citrus, Pine	16
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, Brown Crab, Vadouvan Cream	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