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 Bass, Sea Buckthorn, Citrus, Pine
Tandoori Carrots, Straciatella, Fried Ginger, Salsa Verde
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot
Ember-Roasted Kohlrabi, Aquachile, Lemon Verbena, Saffron

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

Option 1: Wood-Fired Brill, Brown Crab, Vadouvan Cream
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

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