# BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

APERITIF

Pear Highball
14

## Lunch

*November*

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| 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 |
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| Ed's Leaves, Elderflower Champagne, Spenwood | 13 |
| Delica Pumpkin, Ricotta, Lemon, Zataar | 14 |
| Grilled Leeks, Comté, Pink Fir, Citrus Kosho | 14 |
| Cornish Bluefin Tuna, Sea Buckthorn, Citrus, Pine | 19 |
| Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot | 15 |
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| Old Spot & Prawn Burger, Red Leicester, Tartar Sauce | 19 |
| Brixham Mussels, Fresh Pasta, Grezzina Courgette & Lovage | 20 |
| Roasted Cauliflower, Ceps, Burnt Lemon, Sherry Sauce | 24 |
| Roast Cod, Saffron Broth & Charred Broccoli | 31 |
| Tamworth Pork Chop, Conference Pear, Rocket | 33 |
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| *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 |
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| Green Salad | 8 |
| Fries | 7 |
| Coombeshead Farm Sourdough | 3.5 |

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS