BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.3.5
13

APERITIF

Pear Highball
14

Sunday Lunch

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
Delica Pumpkin, Ricotta, Lemon, Zataar	14
Grilled Leeks, Comte, Pink Fir, Citrus Kosho	14
Cornish Stonebass, Sea Buckthorn, Citrus, Pine	16
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15

For one

Roasted Cauliflower, Ceps, Burnt Lemon, Sherry Sauce	24
Roast Cod, Saffron Broth, Charred Broccoli	31
Tamworth Belly of Pork, Conference Pear, Rocket	25

For two/three to shar

Wood-Fired Brill, Brown Crab, Vadouvan Cream	82
Tamworth Belly of Pork, Conference Pear, Rocket	45
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
Roast Gravy	3
Roast Potatoes	6
Three Yorkshire Puddings	6
Green Salad	8
Buttered Carrots	8
Roast Bone Marrow, Yorkshire Pudding, Garlic Butter	12

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS