



BRUNSWICK HOUSE

REDUCED A LA CARTE MENU £65

For groups of 8 to 12

Snacks are placed on dining tables before guests are seated

Shared Snacks

Pickles & Ferment

Olives, Orange, Garlic & Thyme

Devilled Eggs, Trout Roe, Sesame

Grilled Potato Bread, Green Garlic Butter

Shared Starters

Roast Fennel, Burrata, Orange & Chilli Crisp

Raw Dexter Beef, Spenwood & Crispy Shallot

Linley Farm Cucumbers, Grapes, Puffed Rice & Lime Leaf

Chalkstream Trout Crudo, Macadamia, Horseradish & Cherries

Individual Main

Grilled Cod, Hazelnut Chipotle, Sprouting Broccoli

Tamworth Pork Chop, Fermented Pepper, Peach & Basil

Burnt Mauve Aubergine, Runner Beans, Almonds & Raspberries

Shared Sides

Fries

Green Salad

Individual Pudding

Coconut Sorbet, Raspberry, Mint Granita

Cru Virunga Chocolate, Olive Oil, Sea Salt

Milk Cake, English Plums, Miso Chantilly



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

