



BRUNSWICK HOUSE

SUNDAY REDUCED A LA CARTE MENU £65

For groups of 8 to 12

Please let us know of any dietary requirements and we can cater for them individually

Shared Snacks

Pickles & Ferment

Olives, Orange, Garlic & Thyme

Devilled Eggs, Trout Roe, Sesame

Grilled Potato Bread, Green Garlic Butter

Shared Starters

Roast Delica Pumpkin, Ricotta, Lemon & Za'atar

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Chalkstream Trout Crudo, Macadamia, Horseradish & Dill

Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint

Shared Mains

Selected up to two from below to be shared. For two to share

Pre-ordered or Chosen On The Day

Option 1: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo

Option 2: Wood-Fired Monkfish, Brown Crab Cafe De Paris, Burnt Lemon

Option 3: Roast Tamworth Belly of Pork, English Commice Pear & Rocket

Option 4: Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou

Option 5: Wood-Fired Belted Wing Rib (800g), Beer Mustard* (£15 supplement per person)

Shared Sides

Duck Fat Roast Potatoes

Yorkshire Puddings

Green Salad

Individual Pudding - Chosen On the Day

Option 1: Gingercake, Butterscotch, Goat Curd

Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt

Option 3: Coconut Sorbet, Blood Orange Granita