



BRUNSWICK HOUSE



APERITIF

Pago de Tharsys 'Cava Brut Nature'
6

APERITIF

Kelly Fox Vermouth
10.5

Sunday Lunch

4th February

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| Olives, Orange, Garlic & Thyme | 4 |
| Grilled Potato Bread, Green Garlic Butter | 5 |
| Pickles & Ferments | 6 |
| Devilled Egg, Trout Roe, Sesame | 3 |
| Crispy Potato Cake, Duck Liver, Kumquat | 7 |
| Ragstone Panisse, Yuzu Mayo | 3 |

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| Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint | 11 |
| Roast Delica Pumpkin, Ricotta, Lemon & Za'atar | 12 |
| Chalkstream Trout Crudo, Macadamia, Horseradish & Dill | 14 |
| Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot | 15 |
| Hen of the Woods Mushroom, Hopi Corn Grits, Poached Egg | 15 |
| Highland Beef Sausage, Black Garlic Ketchup | 12 |

For one

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| Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp | 23 |
| Roast Skate, Suya Butter, Brown Shrimp & Sea Herbs | 26 |
| Tamworth Belly of Pork, English Commice Pear & Pink Radicchio | 25 |

For two/three to share

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| Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo | 40 |
| Roast Tamworth Belly of Pork, English Commice Pear & Pink Radicchio | 45 |
| Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime | MP |
| Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou | 55 |
| Wood-Fired Belted Galloway Wing Rib (800g), Beer Mustard | 80 |

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| Roast Bone Marrow, Yorkshire Pudding, Garlic Butter | 12 |
| Grilled Escarole, Anchovy, Rye | 9 |
| Three Yorkshire Puddings | 6 |
| Duck Fat Roast Potatoes | 7 |
| Green Salad | 8 |

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS