



BRUNSWICK HOUSE

SUNDAY REDUCED À LA CARTE MENU £70

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

Grezzina Courgette, Stracciatella, Pistachio & Black Olive

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

ChalkStream Trout Crudo, Macadamia, Horseradish & Dill

Raw Asparagus, Puntarella, Grezzina Courgette, Green Goddess

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, Grapefruit & Cime di Rapa

Option 3: Roast Tamworth Belly of Pork, Golden Raisins, Gordal Olive & Fennel

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

Option 5: Wood-Fired Belted 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: Milk Cake, Strawberries, Miso Chantilly

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

Option 3: Coconut Sorbet, Alphonso Mango, Lime Granita