



BRUNSWICK & ENGLISHS

BURGUNDY NIGHT MENU

Thursday 26th November 2026

(7pm - c.l.)

Rock Oysters

Sea grape, granny smith apple, yuzu, lovage

Pierre Moncuit, Delos Grand Cru Blanc de Blanc Champagne NV

King Scallops

Celeriac, hazelnuts, beurre blanc, samphire

Alain Gautheron, Chablis Premier Cru, Mont de Milieu 2023

Brill Fillet

Leek, radish, sea urchin emulsion, sorrel

Domaine Jacques Carillon, Puligny-Montrachet 2022

Native Lobster Agnolotti

Orange, chive, ebi dashi, sesame pangrattato

Domaine Guy Bocard, Meursault Vieilles Vignes 2023

Baron Bigod

Pickled walnut, honey, pane carasau

Chateau des Rontets, Pouilly-Fuisse, Les Birbettes 2022

Chocolate & Salted Caramel ruffle

Coffee

£125 PER PERSON

6 Courses including wine

FOOD ALLERGIES AND INTOLERANCES

Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen.

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(v) Vegetarian – * Non-Gluten Containing Ingredients.

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There is a cover charge of £2.50 per person, which includes bread, butter & mackerel paté OR a selection of olives

A 12.5% discretionary optional service charge will be added to your bill 14 October 2026