



Thorn Road, Worthing
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SMALLER PLATES

Soup of the Day with warm sourdough / 6.5 (GFA,VE)

House-baked Nachos with guacamole, salsa, cheese & sour cream / 7 or 12 (V)

Sticky Chorizo in a red wine glaze with warm sourdough / 6 (GFA)

Avocado Bruschetta topped with sun-dried tomatoes / 6 (GFA,VE)

Paprika Calamari with fresh chilli & garlic aioli / 6.5

Halloumi Fries topped with raitha, sumac & pomegranate / 6.5 (V)

King Prawns cooked with chilli, garlic & fresh lime / 7 (GF)

Grilled Scallops with pea puree, pancetta & garlic butter / 8 (GF)

SHARING BOARDS

For 1 or 2 people

Greek Meze

marinated olives, falafel, hummus, tzatziki, grilled artichoke, roasted feta, vine tomatoes, cucumber & warm pitta / 13 or 21 (V,VEA)

Spanish Tapas

manchego cheese, marinated olives, paprika calamari, sticky chorizo, patatas bravas, garlic & chilli prawns, aioli & sourdough / 14.5 or 25 (GFA)

Fish Board

garlic & chilli prawns, paprika calamari, crayfish tail cocktail, smoked mackerel, whitebait, smoked salmon, anchovies, pickles, tartare, dips & warm sourdough / 15 or 26 (GFA)

SANDWICHES

Available 12pm - 4pm

On white, wholemeal or gluten free bread
add chips / 1.5

Bacon, brie & red onion / 7 (GFA)

Tuna, red onion & mayonnaise / 6.5 (GFA)

Beer battered fish goujons with home-made tartare / 7

Brunswick BBQ chicken with little gem lettuce / 7 (GFA)

Smashed avocado, chilli flakes, sun-dried tomatoes & wild rocket / 6 (VE,GFA)

Chips / 3 (VE, GFA)

Halloumi fries / 4.5 (V)

Beer battered onion rings / 3

Greek salad / 4 (V,GF)

Pink peppercorn sauce / 2 (GF)

SIDES

V - Vegetarian, VE - Vegan, GF - Gluten Free

GFA - Gluten Free Alternative, VEA - Vegan Alternative

NIBBLES

Toasted almonds in smokey paprika & sea salt / 3 (GF,VE)

Mixed olives / 3 (GF,VE)

Crudités with house hummus & tomato chutney / 3 (GF,VE)

Whitebait, fresh lemon & home-made tartare / 4

Olive oil & balsamic with warm sourdough / 4 (VE)

Patatas Bravas / 6 (GFA)

MAINS

Pan Fried Seabass with sautéed baby potatoes, mangetout & a honey orange jus / 16 (GF)

Wild Mushroom Risotto with wild rocket & peas / 11 (VE,GF)

Line Caught Beer Battered Haddock with chips, peas & homemade tartare / 12.5

Breaded Scampi with chips, peas & homemade tartare / 11.5

Katsu Chicken Curry with wild rice, katsu sauce & house slaw / 12

Supreme of Chicken in a creamy chorizo & butterbean sauce with fondant potato & asparagus / 14 (GF)

Fried Halloumi Salad mixed leaves, beetroot, pomegranate seeds, sumac & pomegranate molasses / 11 (GF,V)

Grilled Goats Cheese Salad walnuts, roasted red pepper, mixed leaves, cherry tomatoes & balsamic glaze / 11 (GF,V)

8oz Rump Steak with chips, roasted tomato, flat mushroom, peas & a brandy pink peppercorn sauce / 17.5 (GFA)
add garlic & chilli prawns or scampi / 3

Home-made 6oz Steak Burger in a brioche bun with tomato chutney, chips, gherkin & beer battered onion rings / 13 (GFA)

BBQ Chicken Breast Burger in a brioche bun topped with Brunswick BBQ sauce, chips, gherkin & beer battered onion rings / 12

Falafel Burger in a vegan brioche style bun topped with chilli jam, smashed avocado, chips & gherkin / 13 (VE,GFA)

add smoked bacon, Monterey jack cheese, Brighton blue, avocado, flat mushroom, jalapeños, brie & Sussex marble cheese / 1

PUDDINGS

Creme Brûlée with shortbread / 6 (GFA,V)

Warm Chocolate Brownie with chocolate sauce & ice cream / 6 (V)

Eton Mess with fresh strawberries / 5.5 (GF,V)

Amaretto Grilled Peaches / 6 (VE, GF)

Berry Crumble served with double cream, ice cream or custard / 6 (VEA, GFA)

Sticky Toffee Pudding

with vanilla ice cream / 6 (V)

Brunswick Cheese Board - Brighton blue, Sussex marble cheese, brie, caramelised onion chutney, assorted crackers, grapes & celery / 7.5 (V,GFA)

Selection of ice cream & sorbets / 2 or 3 (GFA, VEA)