

LIGHT BITES AND SHARING

Marinated Provencal Olives  £3.95

Bread Selection (G/MI/SE)  £3.75
Salted butter

Sea Salted Edamame Beans (SO)  £3.50

Chicken Wings (SO/G/C) £6.75
Jerk and cola sauce

Cold Meats Sharing Platter (G/MI) £14.25
Prosciutto, salami, bocconcini mozzarella,

Artisan Baked Selection (G/MI/MU/E)  £8.00
Salted butter, garlic mayonnaise, baba ghanoush, red pesto

STARTERS

Soup of the Day (MI)   £6.00
Bread (G), salted butter

Prosciutto and Melon £7.50
Charred peppers, thyme, olive oil

Whipped Goats Cheese (G/MI/SU)  £6.95
Peppered beetroot compote, garlic crostini

Chicken Terrine (MU/SU) £6.95
Apricot, pancetta, onion chutney

Smoked Salmon Pate (G/F/MU/MI) £8.50
Bitter greens, mustard dressing, rye bread

SALADS

Hawaiian Poke Bowl (G/P/MU/SE/SO) £7.50 / £15.00
Ginger, lime and sesame tofu, crushed wasabi peas, spicy mayonnaise   

Chinese Five Spice Crispy Duck Salad (MU/SE) £7.25 / £15.00
Bitter greens, pickled ginger, spring onions, coriander, shaved mooli, honey and sesame vinaigrette

Freekeh Salad (G/MU/E/SE)   £6.50 / £14.00
Braised lentils and barley, pomegranate seeds,

Additional Toppings £2.75
Sliced Avocado // Grilled Haloumi (MI) // Scottish Smoked Salmon (F) // Sliced Chargrilled Chicken Breast

All prices are inclusive of VAT at the current rate

The Garden Restaurant



MAIN COURSES

English Lamb Shank (MI/SU/C) £21.50
Braised in red wine and rosemary, dauphinoise potato, market vegetables

Barbary Duck Leg (G/TN/ISO) £17.50
Glazed with soy and honey, teriyaki roast greens, steamed white rice

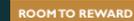
Keralan Cauliflower and Red Pepper Curry (G/MU/MI)  £14.95
Braised rice, mint raita, naan bread

Miso Hake Fillet (G/MI/F/SE/SO/TN/P)  £16.50
Turnip and wasabi puree, teriyaki fried greens, vegetable gyozas

Braised Pulled Pork Shoulder Ragu (G/MI/E/SU) £15.75
Fettuccine and parmesan cheese

Black Sesame Crusted Seabass Fillet (G/MI/F/E/SE) £17.00
Peruvian bean stew, vegetable empanada, tomato and coriander salsa

Butternut Squash and Sage Tortellini (G/TN/MI/E/SU)   £15.25
Mushroom and walnut sauce, wilted baby spinach, parmesan cheese

Beer Battered Cod Fillet (G/MU/F/E/SU) £16.95 
Mushy peas, tartare sauce, your choice of fries

FROM THE GRILL

6oz 100% Beef Burger (G/C/MU) £15.50
Brioche bun, tomato, lettuce, relish, your choice of fries

Vegan Mountain Burger (Plant based) (G/P/C/MU/SO)  £14.75
Brioche bun, tomato, lettuce, relish, your choice of fries

Additional Toppings for our Burgers £1.50
Cheddar Cheese (MI) // Bacon Rashers // Field Mushroom // Jalapenos

Chargrilled Minute Steak (MI) £18.95
Garlic butter, your choice of fries

8oz Scottish Rib Eye Steak (MI) £24.25
field mushroom, grilled tomato, your choice of fries

Chargrilled Lemon Chicken £16.75
Thyme, garlic and basil marinade, field mushroom, grilled tomato, your choice of fries

ADD SAUCES £2.50

Peppercorn (C/MI/SU) Red Wine Jus (C/SU)
Garlic Butter (MI)

FIXED TWO COURSE LUNCH

Enjoy our fixed price lunch menu for £19.95pp Available Monday – Saturday 12pm – 2pm

STARTERS

Soup of the day 
Bread (G), salted butter

Duo of Melon (MU) 
Shaved fennel, roquette, orange and balsamic dressing

Chicken Liver Pate (G/MI/E/SU)
Griddled bloomer, malbec onions

Fixed price menu can not be mixed or substituted for dishes from the a la carte menu.

MAINS

Roast Breast of Suffolk Chicken (MU/MI/SU)
Spring vegetables, pan juices, grain mustard, tarragon

Fillet of Seabass (MU/MI/F)
Crushed new potatoes, chargrilled vegetables, lemon and caper dressing

Bruschetta of Garlic and Thyme Provence Vegetables (G/MI) 
Red pesto, roquette, parmesan cheese

Chefs Daily Special

SIDES

Chunky Chips
French Fries / Sweet Potato Fries
Included in 'your main course' or order separately

Mixed Salad and Mustard Dressing (MU/E)

Plum Tomato Salad, Olive Oil and Basil 

Wilted Spinach (MI)

Selection of Market Vegetables (MI)

Mashed Potatoes (MI)

Onion Rings

ALL SIDES ARE £4.00 EACH

DESSERTS

Sticky Toffee Pudding (TN/MI/E) £6.50
Caramel sauce, dairy ice cream

Chocolate and Cherry Torte (G/TN/S/P)  £7.00
Vegan vanilla ice cream

Eton Mess (MI/E)  £6.50

Selection of Ice Creams and Sorbets (MI) £6.00
Vegan options available

Glazed Lemon Tart (TN/MI/E/SO)  £7.00
Elderflower sorbet, raspberries

Great British Cheese Board (G/C/MI) £13.50
Salted butter, celery, Pedro Ximenez, chutney, biscuits

Eating Healthy 

Try our main courses, salads and desserts that are below 500 calories

ROOM TO REWARD

Bromley Court hotel will donate 50p from every sale of this dish to Room to Reward - a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

ALLERGENS

Here at the Bromley Court Hotel, we take our allergens and your safety very seriously. We name all the allergens in our dishes using the key below. If you have any food allergies or intolerances to any ingredients, please let a member of our service team know before ordering your meal.
Gluten (G), Peanut (P), Tree Nut(s) (TN), Celery (C), Mustard (MU), Milk (MI), Crustaceans (CR), Molecules (MO), Fish (F), Eggs (E), Sulphite (SU), Sesame (SE), Soya (SO), Lupin (L)
Vegetarian  Vegan 

Wine List



BRASSERIE
MENU

ROSE WINES

Castabello Rosato, Italy

(Delicious raspberry fruit, backed with a refreshing finish)

£4.95^{175ml} | £6.95^{250ml} | £19.50^{Bottle}

Wicked Lady White Zinfandel,



California, USA

(Medium-sweet, with delicious raspberry and strawberry flavours)

£5.80^{175ml} | £8.30^{250ml} | £23.50^{Bottle}

Cap de Coste Rose IGP Pays d'Oc

£27.00

A fresh, fruity, light rose. With red berries such as strawberries & raspberries.

DESSERT WINE

Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile

£26.50

(Honey, raisins, and dried apricots tremendous texture and volume on the luscious and fresh palate)

FILTERED WATER

Still Water (750ml)

£3.50

Sparkling Water (750ml)

£3.50

RECOMMENDED BY US....

Our recommended wines
voted by our team



WHITE WINES

Ayrum Verdejo Blanco, Valdepenas, Spain

(This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate)

£4.95^{175ml} | £6.95^{250ml} | £19.50^{Bottle}

Cullinan View Chenin Blanc, Western Cape, South Africa



(Deliciously fresh and creamy with fruit character, A classic South African style)

£5.70^{175ml} | £8.20^{250ml} | £23.00^{Bottle}

Tekena Sauvignon Blanc, Central Valley, Chile

(Refreshing, with citrus and tropical fruit flavours and a crisp finish)

£5.80^{175ml} | £8.30^{250ml} | £23.50^{Bottle}

Vinuva Pinot Grigio Delle Venezie, Italy

(Delicately flavoured with notes of green apple and pear)

£5.90^{175ml} | £8.40^{250ml} | £24.00^{Bottle}

La Campagne, Viognier, Pays d'Oc, France

£26.00

(Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots, and floral aromas)

Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Italy

£29.00

(Apples, Peach and pear notes are all present in this refreshing, flavoursome pinot grigio)

Cotes du Rhone, Les Abeilles Blanc, Jean-Luc Colombo, France

£31.50

(Fine and intense floral aromas, notes of fresh fruits and candied lemon, nicely rounded and fresh surprises with its complexity and lively structure)

Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand

£32.00

(Ripe Gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate)

RED WINES

Ayrum Tempranillo Tinto, Valdepenas, Spain

(Cherry red, very smooth with blackberry and plum fruit: the tannins are light and finish soft)

£4.95^{175ml} | £6.95^{250ml} | £19.50^{Bottle}

Tekena Merlot, Central Valley, Chile

(Fruit-driven, raspberry and blueberry fruit leading to a soft finish)

£5.80^{175ml} | £8.30^{250ml} | £23.50^{Bottle}

Short Mile Bay Shiraz, South Eastern Australia

(Rich berry fruit on the palate and a pinch of pepper spice so typical of shiraz)

£6.20^{175ml} | £8.90^{250ml} | £25.00^{Bottle}

Daciana Pinot Noir, Hungary



(Shows black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes)

£6.40^{175ml} | £9.10^{250ml} | £25.50^{Bottle}

La Campagne Merlot, Pays d'Oc, France

£26.00

(A rich juicy southern French wine using this popular variety which originated from Bordeaux)

Errazuriz 1870 Mapuche Block Caberent Sauvignon, Aconcagua Valley, Chile

£27.50

(Mouth-filling blackcurrants and cherries with a gentle vanilla-spice finish)

Familia Zuccardi Brazos Melbec, Uco Valley, Mendoza, Argentina

£32.50

(Cherries, plums, and blackberries with soft tannins)

Rioja Reserva, Vina Real, Spain

£35.50

(Gorgeously fragrant with a soft fruit, warm spices and elegant toasty oak)

SPARKLING & CHAMPAGNE

Pigalle Brut, European Union

(A soft fruity style with a touch of crisp apple and nectarine flavours)

£4.20^{125ml} | £24.00^{Bottle}

Da Luca Prosecco, Italy

(Pear and peach fruit on a lively, yet soft and generous palate)

£5.70^{125ml} | £32.0^{Bottle}

Da Luca Rosato Spumante, Italy

(Fresh and vibrant raspberry and strawberry scented fizz)

Bouche Pere et Fils Cuvee

Reserve Brut, France

£49.00

(Family passion takes all three grapes from south of Epernay and results in bubbles baked apple deliciousness)

Tattinger Brut Reserve, NV, France



£65.00

(The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of chardonnay in the blend)