



THE BROMLEY COURT
HOTEL

LUNCH

While you are waiting: £3.95 each

Italian Mixed Olives

(GF) VG

Focaccia Bread

with extra virgin olive oil (V)

Starters

Cream of Plum Tomato Soup

basil (VG) (GF)

Nduja Scotch Egg

curried mayonnaise

Ham Hock Terrine

piccalilli, pickled shallots, radish, sourdough

Chicken Liver Parfait

brioche, chutney

Beetroot Falafel

red pepper humus, rocket, pickled

cucumber (GF) (VG)

Arancini

lemon Aioli (V)

Korean Style Chicken Wings

sesame, coriander, chilli

Mains

Beef Burger

cheese, salad, streaky bacon, tomato, relish

Chicken Katsu

rice, coriander, lime, pickled cucumber

Battered Fillet of Cod

chunky chips, pea puree, tartare sauce,
lemon

Cumberland Sausages

creamy mash potato, onion gravy

Grilled Seabass Fillet

tomato and coriander salsa, salad, fries (GF)

Mac and Cheese

pancetta, mozzarella, parmesan

Mushroom Risotto

parmesan, chive oil, pickled shallots (V)
(GF)

Cauliflower Katsu

rice, coriander, lime, pickled cucumber (VG)

Potato Gnocchi

rocket pesto, green peas, sunflower seeds
(V)

On the side: £4.50 each

Pomme Frites, Pomme Puree, Sauteed Broccoli Kale Garlic, Cauliflower Cheese,
Mac and Cheese, Roasted Spring Vegetables, Garlic Bread, Focaccia.

Desserts

Lemon Meringue Tart

creme fraiche, wild berry compote (V)

Warm Apple Pie

vanilla custard (V)

Baked Mascarpone and Vanilla

Cheesecake

cream or ice cream (V)

Blackcurrant Mousse

berries (VG) (GF)

Captain Morgan Spice Sticky Toffee

Pudding

caramel sauce, vanilla ice cream

Selection of Fine English Cheeses

celery, grapes, chutney, biscuits (V)

(supplement £4)

Three Courses £23.95

Two Courses £18.95