



Sunday Lunch

Starters

- Soup of the day(VG)(GF)- warm bread roll, butter
- Burrata salad (V)(GF)- rocket, olives, cherry tomatoes, sourdough
- Smoked salmon (GF available)- capers, shallots, lemon, brown bread
- Scotch egg- kimchi ketchup
- Hake kiev- herb and garlic butter, pea puree
- Port and chicken liver parfait (GF available)- Sourdough, red onion chutney

Mains

- Tiger prawn and chilli linguine- rocket, lemon, parmesan
- Penne arrabiata (VG)- spicy tomato sauce, rocket, vegan parmesan
- Steak and guinness pie- Seasonal vegetables, creamy mashed potato
- Pan fried calves liver (GF)- potato and pancetta mash, steamed broccoli, onion gravy
- Oven roasted cod (GF)- Harricot bean cassoulet and herbed cabbage
- Beetroot wellington (VG)- roasted potatoes, roasted root vegetables, tomato and chilli sauce
- Roasted 28 day sirloin of beef, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, horseradish cream, with red wine jus
- Roasted Pork Loin, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, with red wine jus
- Roasted Chicken, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, with red wine jus

Sides £4.95

- Fries, mashed potato, sauteed spinach, cauliflower cheese, garlic bread, creamed cabbage with pancetta, tenderstem broccoli

Desserts

- Mango and chocolate mousse- berry coulis, orange sorbet
- Mixed berry cheesecake, raspberry compote
- Apple and berry crumble, toffee ice cream or vanilla custard
- Creme Brulee, shortbread biscuit, seasonal fruit
- Cheese selection, crackers, onion chutney, celery sticks, grapes

2 courses £26.95 / 3 courses £32.95

The Bromley Court Hotel cannot guarantee that items do not contain nuts or nut derivatives. Please make your server aware of any food allergies or intolerances before order is taken. (V) – Vegetarian, (GF) Gluten free (VG) – Vegan.

Fish products may contain bones.

All prices are inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be added to your final bill.