



THE BROMLEY COURT
HOTEL

RESTAURANT & BAR MENU

LIGHT BITES

Freshly baked bread selection extra virgin olive oil, balsamic vinegar and butter	£6.00
Olive selection with garlic	£6.50
Sticky fire chicken wings with ranch sauce	£8.50
Halloumi fries with molasses and chive sour cream	£8.50
Smoked chicken and preserved lemon croquette	£9.50
Padron peppers	£7.50
Artisan cheese and charcuterie Keen's Cheddar, truffled salami, beer stick, pickles, artisan crackers	£13.50

STARTERS

Soup of the day bread roll and butter	£7.50
Beetroot assiette orange segments, vegetable crisps, whipped plant-based feta, butternut squash ketchup, maple toasted pumpkin seeds	£12.00
Ahi tuna tataki bright needle salad of mango, cucumber and tomato, shiso leaves, lemon and lime vinaigrette	£13.50
Haddock arancini poached Burford Brown, citrus beurre blanc, orange tobiko, chives and avruga caviar, dressed frisee and micro parsley	£10.00
Duck rillettes dark Rye, plum chutney, day pickled root vegetables	£12.00
Chargrilled night shades night shades and violet artichokes, Kalamata olives, whipped houmous, coconut yogurt tzatziki, toasted sourdough	£8.50

SALADS

	small	large
Chinese chicken salad pulled corn fed chicken, Chinese leaf, julienne carrots, bell peppers and cucumber, crispy shredded wonton skin, soy, black sesame and rice wine dressing, micro coriander	£9.00	£15.00
Classic Caesar salad crisp cos lettuce, toasted focaccia croutons, shaved Pecorino Romano, and anchovies.	£10.00	£18.00
choose chicken grilled portobello mushroom tiger prawns		
Plant-based cobb salad tofu, crispy carrot bacon, avocado, cauliflower, radish, iceberg lettuce, red onion, cherry tomato, cucumber plant based blue cheese dressing	£9.00	£15.00

MAINS

Escalope of wild sea bass celeriac and bacon fat mash, braised red chicory, pear and bacon jam, merlot jus	£23.50
Chicken Milanese rocket salad, garlic and herb new potatoes, lemon	£18.50
BCH 6oz beef burger baby gem, beef tomato, gherkin red onion, burger sauce fries and slaw	£17.50
Plant based burger tomato chutney, baby gem, red onion, sliced tomato, fries and slaw	£16.00
Fish and Chips with tartare sauce and mushy peas	£19.50
Brown butter skate wing anchoiade sauce, herby heritage potato salad, charred bobby beans	£24.00
Duck leg confit slow cooked Gressingham duck leg, parsnip mash, poached baby turnips, Chantenay carrots, baby leeks, port braised red cabbage, port jus	£22.00
Shepherd's pie slow roast and braised Welsh lamb, carrots, celery butternut squash and sweet potato, Burford egg yolk mash, English peas	£24.00
Old spot pork chop pan fried Gloucestershire pork chop, wild mushroom ragu, café au lait sauce, cannellini bean purée, gremolata, fried kale	£19.50
Roasted root vegetable pie roasted root vegetables in a nutmeg and clove bechamel, with olive oil mash and seasonal vegetables	£16.50
8oz Sirloin steak thick cut chips, portobello mushroom, vine tomatoes and watercress peppercorn £4, bourbon bacon jam £4, bearnaise £4 or blue cheese £4	£32.00

PASTA

Cornfed chicken alfredo hand made tagliatelle, creamy Grana Padano sauce, crispy dusting of chicken skin, baked cheese and sourdough	£19.50
Four cheese macaroni cheddar, red Leicester, Monterey Jack and mozzarella, blended in a smooth bechamel add crispy bacon £2, crispy sourdough £2 or Grana Padano £2	£15.50
Spinach and ricotta tortellini light beurre blanc, finnes herbs, sauteed baby spinach, grated Grana Padano	£15.50
Hand made pappardelle ragu of 24 hour brisket, red wine and marrow, grated Grana Padano	£19.50

SANDWICHES

All sandwiches are on a choice of brown, white or gluten free bread with a salad garnish and chips

Coronation chicken	£9.50
Cheddar cheese and pickle (PB available)	£9.50
Ham hock and piccalilli	£9.50
Egg mayonnaise	£9.50
Tuna and cucumber	£9.50
Half sandwich and soup choice of half a cold sandwich with a cup of soup	£10.00
Chargrilled vegetables plant-based cheddar, beetroot houmous, toasted on a focaccia roll	£14.00
Braised salt beef Emmenthal, gherkins, French mustard on warm crunch sourdough	£15.00
Roast chicken club sandwich layered with egg, plum tomato, crisp lettuce	£15.00

SIDES

Tenderstem broccoli	£5.50	Chantenay carrots	£5.50
Braised red cabbage	£5.50	Seasonal salad	£5.50
Truffle fries	£7.50	Fries	£5.50
Seasonal vegetables	£5.50	Cauliflower cheese	£5.50

DESSERTS

Unwaxed lemon tart dark chocolate and sea salt ice cream, lemon coulis, dark chocolate sauce	£9.00
Classic chocolate fondant white chocolate ice cream, port syrup, baked fig	£9.00
Caramel infused steamed toffee pudding rich warm toffee sauce, clotted cream vanilla ice cream	£9.00
Tamarind, ginger and cinnamon roast pineapple fresh coconut sorbet, toasted coconut shavings	£9.00
Ice cream selection three scoops to include your choice of dark chocolate and sea salt, white chocolate, clotted cream vanilla, strawberry and cream, coconut sorbet, mango sorbet, elderflower sorbet	£7.00
Cheese selection British cheeses, fruits, chutneys and crackers	£13.50



Please make your server aware of any food allergies or intolerances before your order is taken.
For a full list of allergens, please scan this QR code.



50p from every sale of these dishes goes to Room to Reward. This Charity utilises unsold hotel rooms to reward dedicated charity and community volunteers with a deserved break.



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DRINKS MENU



DRAUGHT BEERS

San Miguel 5.0% known for its balanced bitterness and crisp, refreshing taste. It has a full-bodied palate with a clean finish	Pint £6.50
Camden Hells 4.6% A lager beer, specifically a hybrid of the German styles Helles and Pilsner, known for its crisp, refreshing, and clean taste	£6.00
Camden Stout 4.0% smooth, creamy, and dark stout, characterized by its thick, nitrogen-powered head and fresh finish	£6.50
Camden Eazy 5.0% known for its juicy, fruity flavour profile. A golden-hazy beer with citrus and peach notes	£6.50
Balfour IPA (GF) 4.3% crafted using a blend of three Kent hops: one classic, one modern, and one "almost forgotten". It features a light-bodied bitterness with smooth, nutty Flavours Pint	£6.50
Balfour Cider 5.4% a medium-dry, still cider s crafted with a winemaker's touch, using three dessert apples: Cox, Russet, and Bramley. Fermented with wine yeasts	£6.50

BOTTLED BEER & CIDERS

Budweiser 4.5%	£5.00
Corona 4.5%	£5.00
Corona Cero 0.0%	£5.00
Estrella Daura (GF) 5.4%	£5.50
Balfour Fruit Cider 5.4%	£5.00
Kopparberg Mixed 4.0%	£6.00
Kopperberg Zero 0.05%	£5.00

WINE RECOMENDATIONS

Chenin Blanc, Wild Garden	£7.90 £9.60 £27.50
Rounded flavours of ripe pineapple and mango. Pairs well with tuna tataki.	
Malbec, El Camino	£8.80 £11.50 £32.00
A perfumed malbec with spicy black rum and cherries. Pairs well with sirloin steak.	
Soave classico Superiore, Bucciato, Carugate	£69.00
A savoury and richly flavoured orange wine offering. Pairs well with cheese and biscuits.	

For the full wine list, please ask your server

SOFT DRINKS

Pepsi original / diet	half £2.50	pint £4.00
R. Whites lemonade	half £2.50	pint £4.00
Tango orange	half £2.50	pint £4.00
Fruit juices	half £2.50	pint £4.00
Appletiser 275ml		£4.50
J20 fruit flavours 330ml		£3.50
London Essence ginger beer 200ml		£2.75
Franklin & Sons ginger ale 200ml		£2.75
London Essence tonic 200ml		£2.75
Indian tonic, blood orange & elderflower, pomelo & pink pepper, raspberry & rose, white peach & jasmine, grapefruit & rosemary		
Franklin & Sons light tonic 200ml		£2.75
Franklin & Sons raspberry lemonade 200ml		£3.50
Harrogate spring water 750ml		£4.95

RUM

Dead Man's Fingers, a premium spiced rum from Cornwall took inspiration from unusual local flavours and then took one step further. Enjoy a selection from the range:	
White rum 25ml	£3.75
Spiced rum 25ml	£3.75
Coconut rum 25ml	£4.00
Cherry rum 25ml	£4.00
Pineapple rum 25ml	£4.00
Tequila reposado 25ml	£4.00
Tequila strawberry 50ml	£8.00

VODKA

Absolut 25ml	£3.75
Absolut vanilla 25ml	£4.00
Absolut passionfruit 25ml	£4.00
Grey Goose 25ml	£5.00

GIN

Beefeater 25ml	£3.75
Bombay Sapphire 25ml	£3.75
JJ pink gin 25ml	£3.75
Hendrick's 25ml	£4.00
Tanquery Ten 25ml	£6.00

WHISKY & BOURBON

Famous Grouse 25ml	£3.75
Johnnie Walker Black 25ml	£4.00
Monkey Shoulder 25ml	£4.50
Glenfiddich 12 25ml	£5.00
Talisker 10 25ml	£6.50
Jameson's 25ml	£3.75
Jack Daniels 25ml	£3.75
Buffalo Trace 25ml	£5.00

LIQUEURS

Aperol 25ml	£3.75
Baileys 25ml	£3.75
Campari 25ml	£3.75
Chambord 25ml	£3.75
Cointreau 25ml	£4.00
Disaronno 25ml	£3.75
Frangelico 25ml	£4.00
Kahlua 25ml	£4.00
Limoncello 50ml	£8.00

SHERRY & VERMOUTH

Harvey's Bristol Cream 50ml	£6.50
Barbadillo Fino 50ml	£6.50
Barbadillo Amontillado 50ml	£6.50
Cinzano Bianco 50ml	£4.00
Cinzano Rosso 50ml	£4.00

COGNAC

Courvoisier VS 25ml	£3.75
Rémy Martin VSOP 25ml	£5.50

TEA SELECTION

Taylors of Harrogate was born in Yorkshire in 1886 founded by Charles Taylor. Just like us, it was a family business then, and it still is today.

English breakfast (Decaffeinated available)	£3.65
Earl Grey	£3.65
Assam	£3.65
Peppermint	£3.65
Green	£3.65
Chamomile	£3.65
Lemon & orange	£3.65

COFFEE

Mont 58 is an award winning craft roastery based in Southeast London and Ashford, founded by husband and wife team Shai & Maya.

Espresso	£2.25
Americano	£3.65
Flat White	£3.65
Caffé latte	£3.95
Cappuccino	£3.95
Mocha or hot chocolate	£3.95
Liqueur coffee	£9.50

Decaffeinated available

