



THE BROMLEY COURT
HOTEL

SUNDAY LUNCH MENU

Two Courses £28 | Three Courses £34

LIGHT BITES

- Freshly baked bread selection **£6.00**
extra virgin olive oil, balsamic vinegar and butter
- Cheddar puff twists and olives **£6.50**

STARTERS

- Soup of the day
bread roll and butter
- Beef cheek and Tamworth croquettes
roasted whole apple butter
- Smoked mackerel
caper and green olive tartare, gold tomato, fennel and bonito flakes
- Heritage tomatoes
ripe and colourful heirloom tomatoes, basil lemon zest dressing, mozzarella pearls, toasted seeds and crispy shallots, baby leaves

ROASTS

- All roasts with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus
- Roast 28-day sirloin of beef
- Roast rolled pork belly
- Roast chicken
- Triple roast (supplement of £7)

MAINS

- Korean style pork belly
ginger sweetcorn purée, spring onion, charred cucumber and sweetcorn salsa, sweet soy BBQ glaze
- Seared fillet of Scottish gurnard
Romney Marsh samphire velouté, saffron poached orzo, sauce gribiche
- Root vegetable pie
roasted root vegetables in a nutmeg and clove bechamel, with olive oil mash and seasonal vegetables
- Pan fried gnocchi
baked Crown Prince squash, Lion's Mane mushrooms, young spinach, citrus olive oil emulsion
- Chicken schnitzel
rocket salad, herbed new potatoes with garlic aioli

SIDES

- Tenderstem broccoli **£8.00**
- Cauliflower cheese **£8.00**
- Chargrilled cabbage **£6.00**
- Extra Yorkshire **£2.50**
- Roasted squash **£6.00**
- Boston bibb lettuce **£6.00**
- Truffle fries **£8.00**
- Fries **£6.00**

DESSERTS

- Dark fruit summer pudding
blackberries, blueberries and currants, brioche, fresh mint and crème Chantilly
- Almond and cherry clafoutis
amaretto Kentish cherries, toasted almonds, plant based vanilla bourbon ice cream
- Chocolate brownie
chantilly cream
- Cheese selection
British cheeses, fruits, chutneys and crackers



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.



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COFFEE & DIGESTIFS

DRURY TEA SELECTION

English breakfast (Decaffeinated available)	£4.00
Imperial Earl Grey	£4.00
White tea with rose and pomegranate	£4.00
Rooibos	£4.00
Lemon and ginger	£4.00
Redberry fruit infusion	£4.00
Saharan mint	£4.00
Hot chocolate	£4.00

MONT58 COFFEE

Espresso	£3.00
Americano	£4.00
Flat White	£4.50
Caffé latte	£4.50
Cappuccino	£4.50
Mocha	£4.50
Liqueur coffee	£12.50
Shot of hazelnut, caramel, or vanilla syrup	50p

Decaffeinated available

ORANGE WINE

Soave classico Superiore, Bucciato, £69.00

Carugate

A savoury and richly flavoured orange wine offering delicate notes of ginger cake, bruised apple and honey.

DESSERT WINE

Vin Santo del Chianti, £14.00 | £49.00

Bonacchi

A traditional Tuscan sweet wine with honied aromas of peach, caramelised oranges and caramel

PORT

Ruby Port, Barros £14.00 | £51.00

lovely balance between power and finesse with a silky texture and beautifully sustained flavours

White port, Barros £14.00 | £51.00

Delicate and engaging taste combined with a long and harmonious finish.