



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 & butter
- Olive selection with garlic £6.50

STARTERS

- Soup of the day
bread roll and butter
- Duck rillettes
dark Rye, plum chutney, day pickled root vegetables
- Chargrilled night shades
night shades and violet artichokes, Kalamata olives,
whipped houmous, coconut yogurt tzatziki, toasted
sourdough
- Sticky fire chicken wings
with ranch sauce
- Haddock arancini
poached Burford Brown, citrus beurre blanc, orange
tobiko, chives and avruga caviar, dressed frisée and
micro parsley

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

- Fish and chips
with tartare sauce and mushy peas
- Shepherd's pie
slow roast and braised Welsh lamb, carrots, celery
butternut squash and sweet potato, Burford egg yolk mash,
English peas
- Root vegetable pie
roasted root vegetables in a nutmeg and clove bechamel,
with olive oil mash and seasonal vegetables
- Free range chicken breast alfredo
chicken breast, fettuccini, alfredo sauce and green
vegetables
- 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

SIDES

- Tenderstem broccoli £5.50
- Macaroni cheese £5.50
- Pigs in blankets £5.50
- Extra Yorkshire £2.50
- Truffle fries £7.50
- Seasonal salad £5.50
- Fries £5.50

DESSERTS

- Classic chocolate fondant
white chocolate ice cream, port syrup, baked fig
- Tamarind, ginger and cinnamon
roast pineapple
fresh coconut sorbet, toasted coconut shavings
- 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
- 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

TEA SELECTION

TAYLORS

OF HARROGATE • SINCE 1886

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)

Earl Grey

Assam

Peppermint

Green

Chamomile

Lemon & orange

£3.65 a pot

COFFEE

MONT
58
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

£3.95

Hot chocolate

£3.95

Irish coffee

£9.50

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.