

APERITIFS

Kitchener Gin & Tonic	13
<i>Inspired by Lord Kitchener who once owned Broome Park, the poppy and nettle base represents WW1 and a secret blend of spices illustrating Kitchener's Asian adventures. A 50ml measure paired with Fever-Tree Mediterranean tonic, garnished with lemon and poppy seeds.</i>	
Peacock Gin & Tonic	13

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<i>Inspired by our sister property Chicheley Hall and the botanicals found in the gardens of lime and fig, infused with cardamom to create our Peacock Gin. A 50ml measure mixed with Fever-tree Indian Tonic and served with a wedge of lemon.</i>	
Kir Royale Glass of Champagne	12 13

KENT WINES

Sparkling Wine	125ml	Bottle
Simpsons Canterbury Rosé Sparkling 2020	10	45

Delicately pink with a soft bouquet of rose petals and fresh strawberry sorbet

Simpson Flint Blanc de Noirs 2022	11	50
<i>Complex sweet and savoury aromas, classic red fruit and patisserie flavours pineapple and citrus</i>		

White Wine	175ml	Bottle
Simpsons Gravel Castle Chardonnay 2023	8	33

Vibrant citrus fruit flavours and a distinctive English minerality

Chardonnay 2021 / 2022	8.5	35
<i>Notes of fresh white peach and lightly toasted spice, with a palate of ripe stone fruits</i>		

Rosé Wine	8.5	35
<i>Fresh stone fruit flavours balanced by a crisp mouth watering finish</i>		

Red Wine	12	50
<i>Generous and intensely layered, with silky tannins and superb balanced fruit</i>		

THE PEACOCK RESTAURANT

STARTERS

Seasonal Soup* (v) roll and butter	9	Parmesan Arancini creamy wild mushroom purée	13
Potted Chicken Terrine* ciabatta toast, piccalilli	12	Crispy Fried Squid* chilli salad, lemon mayonnaise	14
King Prawn Trio lime, chilli mayonnaise	14	Cauliflower Buffalo Wings* (ve) chilli vegan mayonnaise	12

FROM THE GRILL

Burgers served with fries and coleslaw	
Broome Burger* 6oz beef burger with tomato, gherkin, bacon, relish, gem lettuce & cheese	22
Chicken Burger * with cheese, gem lettuce & sweet chilli mayo	23
Plant Burger* (ve) with vegan cheese, tomato, gem lettuce, gherkin & relish	22

Whole Cuts

served with grilled mushroom, tomato, fries	
8oz Sirloin Steak	34
10oz Rump Steak	33
Chicken Supreme*	23
10oz Gammon Steak*	23

PIZZA*

10 inch sourdough base	16
Margarita / Pepperoni / Chicken, Ham, Sausage / Florentine, Mushroom, Spinach, Olives	

SIDES

House Salad (ve) / Onion Rings (v) / Fries (v) Seasonal Vegetables (v) / New Potatoes (v) Peppercorn Sauce	5 3
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RESTAURANT MENU

Coq Au Vin* pomme purée, crispy chicken skin	24
Chilli Sausage Casserole* creamed mashed potato	23
Vegan Cauliflower Korma* (ve) basmatic rice	21
Pan Fried Chicken Supreme* mashed potato, tender stem, creamed wild mushroom sauce	23

SEAFOOD

Creamy Seafood Linguine	27
Fish and Chips* peas, tartare sauce	21
Pan Fried Salmon Fillet chorizo red lentil with red wine sauce	27

PUDDINGS

Apple Blackberry Crumble* custard	10
Sticky Toffee Pudding* vanilla sauce	11
Rhubarb Tartlet*, salted caramel, honeycomb ice cream	10
Chocolate Orange Brownie* orange Sorbet (ve)	9

CHEESE

British cheeses (v) fruit bread, oatcakes, and sweet apple chutney 3 cheeses (supplement for dinner package guests £3)	11
5 cheeses (supplement for dinner package guests £6)	15

WINE BY THE GLASS

White Wine	175ml	Bottle
Arrumaco Verdejo	6.5	25
Vina di Mesa, Spain		
Castello di Gabbiano Pinot Grigio	7	28
Veneto, Italy		
Maison Bosquet Sauvignon Blanc	7	28
Languedoc, France		
Les Esperons Chardonnay	7	28
Languedoc, France		
Bain de Soleil Piquepoul Blanc	8	32
Languedoc, France		
Red Wine		
Arrumaco Bobal	6.5	25
Vina di Mesa, Spain		
Maison Bosquet Merlot	7	28
Languedoc, France		
Les Esperons Pinot Noir	7	28
Languedoc, France		
Château Chamaille Cotes De Bourg	8	32
Bordeaux, France		
Wynns Shiraz	8	32
Coonawarra, Australia		
Rosé Wine		
Winston Hill Zinfandel Rosé	6.5	25
California, United States		
Rongopai Rosé	8.5	35
Marlborough, New Zealand		
Maison Bosquet Rosé	7	28
Languedoc-Roussillon, France		



B R O O M E
P A R K H O T E L