



APERITIFS

Kitchener Gin & Tonic 13

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.

Peacock Gin & Tonic 13

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.

Kir Royale 12

Glass of Champagne 13

KENT WINES

Sparkling Wine 125ml Bottle

Simpsons Canterbury Rosé Sparkling 2020 10 50

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

Simpson Flint Blanc de Noirs 2022 12 55

Complex sweet and savoury aromas, classic red fruit and patisserie flavours pineapple and citrus

White Wine 175ml Bottle

Simpsons Gravel Castle Chardonnay 2023 10 38

Vibrant citrus fruit flavours and a distinctive English minerality

Rosé Wine

Simpsons Railway Hill Rosé 2022 9 45

Fresh stone fruit flavours balanced by a crisp mouth watering finish

Red Wine

Simpsons Rabbit Hole Pinot Noir 2022 14 55

Generous and intensely layered, with silky tannins and superb balanced fruitiness

STARTERS

Soup of the Day* (v) 10
roll and butter

Smoked Mackerel Pate 13
pickled cucumber, sourdough toast, fennel jelly

Sautéed Chilli Garlic Prawns 15
crusty bread

Four Cheese Tortellini 14
parmesan crisps

Crispy Fried Squid* 15
chilli salad, lemon mayonnaise

Buffalo Cauliflower Wings* (ve) 12
chilli vegan mayonnaise

FROM THE GRILL

Burgers

served with fries and coleslaw

Broome Burger* 23
6oz beef burger with tomato, gherkin, bacon, relish, gem lettuce & cheese

Chicken Burger * 23
with cheese, gem lettuce & sweet chilli mayo

Plant Burger* (ve) 23
with vegan cheese, tomato, gem lettuce, gherkin & relish

Whole Cuts

served with grilled mushroom, tomato, fries

8oz Sirlion Steak 34

10oz Rump Steak 33

Pork Chop 27

10oz Gammon Steak* 23

RESTAURANT MENU

Coq Au Vin* 25
pomme purée, crispy chicken skin

Marinated Shoulder of Pork 24
Basmati rice, tortilla wrap, pickled onion and tomato

Quorn Vegan Fillet (ve) 24
Vegetable rice, chilli sauce

Pan Fried Chicken Supreme* 24
Corn and edamame salad, pea puree

SEAFOOD

Creamy Seafood Linguine 28

Fish & Chips* 22
peas, tartare sauce

Pan Fried Seabass 28
Buttered new potatoes, green beans, lemon butter caper sauce

PIZZA* 17

10 inch sourdough base

Margarita / Pepperoni / Chicken, Ham, Sausage / Florentine, Mushroom, Spinach, Olives

SIDES

House Salad (ve) / **Onion Rings** (v) / **Fries** (v)

Seasonal Vegetables (v) / **New Potatoes** (v) 5

Peppercorn Sauce 3

SALADS

Feta & Watermelon Mint Salad (v) 14 / 20

Tuna Nicoise 14 / 20

Chicken Caesar 12 / 18

Smoked Salmon Caesar 12 / 18

Loaded Hummus Bowl (ve) 12 / 18

WINE BY THE GLASS

White Wine 175ml Bottle

Arrumaco Verdejo 7 27
Vina di Mesa, Spain

Castello di Gabbiano Pinot Grigio 8 30
Veneto, Italy

Maison Bosquet Sauvignon Blanc 8 30
Languedoc, France

Les Esperons Chardonnay 8 30
Languedoc, France

Bain de Soleil Piquepoul Blanc 9 35
Languedoc, France

Red Wine

Arrumaco Bobal 7 27
Vina di Mesa, Spain

Maison Bosquet Merlot 8 30
Languedoc, France

Les Esperons Pinot Noir 8 30
Languedoc, France

Château Chamaille Cotes De Bourg 9 35
Bordeaux, France

Basking Lizards Shiraz 9 35
South Eastern, Australia

Rosé Wine

Winston Hill Zinfandel Rosé 7 27
California, United States

Rongopai Rosé 9.5 38
Marlborough, New Zealand

Maison Bosquet Rosé 8 30
Languedoc-Roussillon, France

PUDDINGS

Royal Matcha Yuzu 14

Lychee & Raspberry Bomb 14

Vanilla Crème Brûlée 14

Chocolate Orange Brownie (ve) 10

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



B R O O M F I E L D
P A R K H O T E L