

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 Kitcheners 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 out 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 fruity



STARTERS

Soup of the Day (v) roll and butter	10	Four Cheese Tortellini parmesan crisps	14
Smoked Mackerel Pâté pickled cucumber, sourdough toast, fennel jelly	13	Crispy Fried Squid chilli salad, lemon mayonnaise	15
Sautéed Chilli Garlic Prawns crusty bread	15	Buffalo Cauliflower Wings (ve) chilli vegan mayonnaise	12

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 (£8 supplement for dinner inc guests) 34

10oz Rump Steak (£7 supplement for dinner inc guests) 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) 5

Seasonal Vegetables (v) / New Potatoes (v) 3

Peppercorn Sauce

SALADS Sml / Lge

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

Dinner, Bed and Breakfast includes 2 Courses, Upgrade to 3 Courses for an additional £10

Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as some of the dishes can be made with this requirement. (v) Suitable for Vegetarians (ve) Suitable for Vegan.



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