

THE GARDEN RESTAURANT

AT THE BROMLEY COURT HOTEL

NIBBLES AND SNACKS

Marinated Andalusian Olives.....	£3.50
Salted Pork Scratchings.....	£3.00
<i>Apple compote</i>	
Focaccia Garlic Bread.....	£3.00
<i>Add Emmental Cheese £0.50 extra</i>	
Salted Caramel Walnuts.....	£2.50
Bread Basket Selection.....	£3.50
<i>Salted Butter</i>	
<i>Gluten free option available</i>	

STARTERS

Traditional Prawn Cocktail.....	£7.50
<i>Brown Bread and Butter</i>	
Soup of the Day.....	£5.50
<i>Crusty Bread</i>	
Duck Rillettes	£7.00
<i>Prune Chutney, Seasonal Salad</i>	
Ham Hock Terrine.....	£6.50
<i>Piccaililli, Griddled Bloomer</i>	
Seared Haloumi and Courgettes (V)	£6.75
<i>Smoked Paprika Hummus, Oregano Salsa</i>	
Smoked Scottish Salmon	£8.00
<i>Shallots, Capers, Lemon, Crème Fraiche, Blinis</i>	

All prices include VAT at the Current Rate.
(V) - denotes suitable for vegetarians.
Fish products may contain bones.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information and allergen charts are available on request.

SALADS & PASTA

	Small plate	Large plate		Small plate	Large plate
Classic Caesar Salad (V).....	£6.00	£12.25	Superfood Salad (V).....	£6.00	£11.75
<i>Add: sliced Chicken Breast..... £6.50 £13.25</i>			<i>Soya Beans, Avocado, Pomegranate & Pumpkin Seeds, Quinoa, Sweet Potato, Salad Leaves, Pomegranate dressing</i>		
<i>Add: Smoked Salmon..... £7.50 £14.75</i>			Strozzapreti al Salmone	£7.00	£14.50
Tagliatelle Carbonara	£6.50	£13.50	<i>Vodka, Smoked Salmon and Cream</i>		

MAIN COURSES

Roast Breast of Corn Fed Chicken.....	£16.00
<i>Herb Risotto, Twineham Grange shavings</i>	
Fisherman's Catch of the Day.....*	£Market Price
<i>Please ask your server for details</i>	
Roast Rump of English Lamb	£19.50
<i>Ratatouille, Lamb Jus</i>	
Beer Battered Wild Scottish Cod.....	£16.00
<i>Mushy Peas, Tartare Sauce, your choice of Fries</i>	

SIDES

Skinny Fries	ALL SIDES £3.50 EACH OR 2 SIDES FOR £5.95
Chunky Chips	
Sweet Potato Fries	
Onion Rings	
Coleslaw	
Selection of Seasonal Market Vegetables	
Buttered Spinach	
Heritage Tomato Salad, Olive Oil & Basil	
Green Salad, Twineham Grange Cheese Shavings	
Mashed Potatoes	

FROM THE GRILL

8oz Scotch Sirloin Steak.....	£21.95	6oz 100% Beef Burger.....	£14.25
<i>Field Mushroom, Tomato and your choice of Fries</i>		<i>Brioche Bun, Lettuce & Tomato, Relish, your choice of Fries</i>	
BCH Mixed Grill.....	£19.95	<i>Toppings: Cheese, Bacon, Field Mushroom, Jalapeños.... £1.50 Each</i>	
<i>Field Mushroom, Tomato and your choice of Fries</i>		<i>Sauces: Peppercorn Sauce, Garlic Butter, Red Wine Jus, Stilton Sauce..... £2.00 Each</i>	
Griddled Moroccan Spiced Supreme of Chicken.....	£14.50	BBQ Baby Back Pork Ribs.....	Half rack £12.75 Full rack £17.25
<i>Lemon Couscous, Mint Yoghurt, Pomegranate Seeds</i>		<i>Coleslaw, your choice of Fries</i>	

VEGETARIAN

Chargrilled Cauliflower Steak (V).....	£13.75
<i>Sumac and Lemon, spiced Yellow Quinoa</i>	
Malaysian Vegetable Curry (V).....	£14.00
<i>Braised Turmeric Rice</i>	
Pesto Gnocchi Puttanesca (V).....	£13.95

TO FINISH

Vanilla Pannacotta	£5.95
<i>Strawberries</i>	
Sticky Toffee Pudding.....	£6.50
<i>Butterscotch Sauce, Whisky Ice Cream</i>	
Dark Chocolate Tart.....	£6.95
<i>White Chocolate Mousse</i>	
Temptation of the Day.....*	£POA
<i>Please ask your server for details</i>	
Selection of British Cheeses	£12.95
<i>Celery, Pedro Ximenez Raisins, Apple Chutney, Biscuits</i>	
A selection of Ice Creams and Sorbets	£5.95

COFFEE AND TEAS

Freshly Brewed Coffee	£3.50	Selection of Herbal Teas.	£3.00 Each
Cappuccino	£3.50	<i>Peppermint, Earl Grey, Assam, Red Bush, Green Tea, Lemon & Ginger, Camomile, Mixed Berry</i>	
Latte	£3.50		
Espresso.....	£3.50		

WINES AND COCKTAILS

SPARKLING & CHAMPAGNE

1. Pigalle Brut, Spain

A soft fruity style with a touch of crisp Apple and Nectarine flavours..... £4.30 125ml | £24.00 bottle

2. Da Luca Rosato Spumante, Italy

Fresh and vibrant Raspberry and Strawberry scented fizz made from a blend of Merlot and Raboso..... £29.00 bottle

3. Da Luca Prosecco, Italy

Pear and Peach fruit on a lively, yet soft and generous palate £9.00 200ml bottle | £32.00 bottle

4. Bouché Père et Fils Cuvée Réserve Brut, France

Family passion takes all three Grapes from south of Epernay and results in bubbles of baked Apple deliciousness..... £47.00 bottle

5. Veuve Clicquot Yellow Label Brut, France

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours £69.00 bottle

ROSE WINE

6. Parini Pinot Grigio Rosé delle Venezie, Italy

Soft, coppery-pink Rosé: delicate and fruity bouquet: soft and fresh on the palate
£4.30 125ml | £6.40 175ml | £12.25 375ml carafe | £24.00 bottle

7. Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays d'Oc, France

Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer Fruit are retained £25.00 bottle

Freshly filtered Sparkling
or Still Water

£1.95 70cl bottle

WHITE WINE

8. Castillo de Mureva Organic Verdejo, Spain

This organic Verdejo rich smooth body with balanced acidity and hints of Fennel, Herbs, Citrus, Melon and Peach

£3.50 125ml | £5.30 175ml | £10.00 375ml carafe | £19.50 bottle

9. Tekena Sauvignon Blanc, Central Valley, Chile

Refreshing, with Citrus and Tropical Fruit flavours and a crisp finish.

£4.10 125ml | £6.00 175ml | £11.75 375ml carafe | £23.00 bottle

10. Short Mile Bay Chardonnay, South-Eastern Australia

Unoaked, a Tropical Fruit flavoured wine with notes of spring blossom and Honey

£4.30 125ml | £6.40 175ml | £12.25 375ml carafe | £24.00 bottle

11. Parini Pinot Grigio delle Venezie, Italy

Distinctive nose of Wild Flowers, with touches of Honey and Banana: soft, fresh and lively with notes of ripe Pear

£4.30 125ml | £6.40 175ml | £12.25 375ml carafe | £24.00 bottle

12. Rare Vineyards Marsanne-Viognier, Pays d'Oc, France

Soft and aromatic with notes of Peach blossom and Citrus on the deliciously refreshing finish £25.00 bottle

RED WINE

18. Castillo de Mureva Organic Tempranillo, Spain

This organic Tempranillo is deep cherry red in colour with aromas of Strawberries and Fruits of the forest. This is smooth and well-balanced with a long finish

£3.50 125ml | £5.30 175ml | £10.00 375ml carafe | £19.50 bottle

19. Tekena Merlot, Central Valley, Chile

Fruit-driven, Raspberry and Blueberry Fruit leading to a soft finish.

£4.10 125ml | £6.00 175ml | £11.75 375ml carafe | £23.00 bottle

20. Short Mile Bay Shiraz, South Eastern Australia

Ripe Blackcurrant and Bramble Fruit, with a hint of Black Pepper spice on the finish

£4.30 125ml | £6.40 175ml | £12.25 375ml carafe | £24.00 bottle

21. Rare Vineyards Carignan Vieilles Vignes, Vin de France, France

40-year-old vines give this red tremendous depth of flavour and Fruit. Intense, bold with a rugged flavour

of Wild Herbs and Plums..... £25.00 bottle

22. Molino a Vento Organic Nero d'Avola Sicilia, Italy

Deep red with purple tones which provides a mix of red cherry and Raspberry and a mineral like acidity. A medium bodied profile is rounded by subtle tannins and a Fruity finish. £26.00 bottle

13. Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich Guava Fruit and Honeyed character..... £27.00 bottle

14. Lolo Albariño Rías Baixas, Spain

Notes of zippy, Green Apple and Lemon Peel with a hint of White-Fleshed Plum..... £29.00 bottle

15. Chapel Down Bacchus White, England

Ripe Melon, Peach Passion Fruit, Gooseberry and a hint of cut grass on the nose; the palate shows Tropical Fruits and refreshing Lime £29.00 bottle

16. Côtes du Rhône Blanc Vin Gourmand, Dauvergne Ranvier, France

Shows aromas of Black Fruits, with savoury notes, then touches of Cinnamon and White Pepper £29.00 bottle

17. Vavasour Sauvignon Blanc, Awatere Valley, New Zealand

Flaunts a powerful bouquet of fresh Herbs, Tomato Stalk and Blackcurrant, layered with ripe Stone Fruit and bright Citrus flavours

£5.60 125ml | £8.20 175ml | £16.50 375ml carafe | £32.00 bottle

23. Lunar Malbec, San Juan, Argentina

Ripe Berries, Spice, Cinnamon and Vanilla. A Classic Mendoza Malbec

£4.70 125ml | £6.90 175ml | £13.50 375ml carafe | £27.00 bottle

24. Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain

Abundant bright Raspberry aromas mingle with sumptuous Cherries and layered with a creamy barrique character.

£5.10 125ml | £7.50 175ml | £15.00 375ml carafe | £29.00 bottle

25. Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosch, South Africa

Grapes harvested from 30-year-old vines ensure this depth of Blackcurrant richness coupled with a soft Vanilla barrique character

£5.30 125ml | £7.80 175ml | £15.50 375ml carafe | £30.00 bottle

26. Barbera d'Asti Superiore Ca' Bianca, Italy

Shows sweet, spice notes with floral and Red Fruit which descends to the palate and the soft finish £31.00 bottle

27. Vavasour Pinot Noir, Awatere Valley, New Zealand

A luscious and aromatic wine, which features Black Cherry, Plum and Anise Spice: the finish is elegant, long and velvety £32.00 bottle

SPARKLING COCKTAILS

Bellini

May the summer burst in your mouth with a Peach flavour and Sparkling Wine while enjoying a melting sweet bubbly sensation on the tip of your tongue..... £10.00

Kir Royale

A French classic taking you to the Paris cafés combining Crème de Cassis with Sparkling Wine..... £10.00

Kir Imperial

Another French classic from the Parisienne cafés combining Crème de Framboise with Sparkling Wine £10.00

Bucks Fizz

A delicious recipe from 1921 with Sparkling Wine and Orange Juice £10.00

Di Saronno Mimosa

Finest al fresco party drink comprised of a zesty blend of Di Saronno, Orange Juice and Sparkling Wine..... £10.00

CLASSIC COCKTAILS

Bloody Mary

Vodka on ice with refreshing Tomato Juice and spiciness Cocktail..... £8.00

Martini

The classic, made with Gin or Vodka and a hint of dry Vermouth, served ice cold, shaken or stirred! £8.00

Cosmopolitan

The classic, made with Vodka, Cointreau, Cranberry Juice and Lime Juice £8.00

Mojito

A refreshing Cuban cocktail of White Rum, Mint, Sugar and fresh Lime.... £8.00

Pimms

All year round refreshing cocktail based on Pimms No 1, Lemonade, Cucumber and Fruit £8.00

MOCKTAILS

Virgin Mimosa

A combination of Orange, Ginger Ale and Grenadine to give a sweet softer version of Mimosa..... £5.00

Lime Breeze

A refreshing combination of fresh Lime, Cranberry, Pineapple and Ginger Ale..... £5.00