



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 our Peacock Gin A 50ml measure mixed with Fever-tree Indian Tonic and served with a wedge of lemon.

Dubonnet Cocktail 11

Kir Royale 12

Glass of Champagne 12

KENT WINES

Sparkling Wine 175ml 250ml 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

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

White Wine

Simpsons Gravel Castle Chardonnay 2023 8 10 33

Vibrant citrus fruit flavours and a distinctive English minerality

Hepington Vineyard, Canterbury Pinot Gris 2022 8.5 10.5 35

Aromas of pineapple and green melon, with a palate of lemon drop acidity

Chardonnay 2021 / 2022 8.5 10.5 35

Notes of fresh white peach and lightly toasted spice, with a palate of ripe stone fruits

Rosé Wine

Simpsons Railway Hill Rosé 2022 8.5 10.5 35

Fresh stone fruit flavours balanced by a crisp mouth watering finish

Red Wine

Simpsons Rabbit Hole Pinot Noir 2022 12 16 50

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

STARTERS

Seasonal soup* 9

bread roll and butter (v)

Homemade chicken bacon terrine 11

pickle salad, herb toast

Crispy fried squid* 9

chilli salad, lemon mayonnaise

Ellie's Dairy Goat cheese mousse 10

beetroot, caramelised walnuts (v, gf)

Watson & Neal scotch egg 10

brown sauce

Red pepper arancini* 9

homemade BBQ dip (ve)

Smoked salmon plate 11

creme fraiche, capers, brown bread, lemon

Caesar salad* 9

romaine lettuce, crutons, parmesan cheese, caesar dressing

FROM THE GRILL

8oz Sirloin 33

onion puree, fries and traditional grill garnish

8oz Rib eye 36

onion puree, fries and traditional grill garnish

Marinated chicken supreme* 23

basmati rice, garlic, spring onion, chilli and yoghurt

Broome Park homemade beef burger* 20

bacon, pickles, relish, gem lettuce, tomatoes, coleslaw, fries, smoked applewood

Plant based grilled burger* 18

vegan smoked cheese, pickles, gem lettuce (ve)

SEAFOOD

Seabass fillet 20

caper butter, crushed baby new potatoes, samphire

Whistable bay IPA battered fish* £1 will be donated to RNLI 20

chips, cracked peas, tartare sauce

Seafood linguine* 19

white wine cream sauce, rocket

PIZZA 15

10 inch sour dough base

Margarita

Peperoni

Chicken, ham, sausage, parma ham

Florentine, mushroom, spinach, olives

RESTAURANT MENU

Coq au vin 22

pomme puree, crispy chicken skin

Flash fried pork medallion* 20

cider sauce, sautee potatoes, savoy cabbage

Forest mushroom risotto* 18

truffle oil

Chick pea and butternut squash curry* 18

basmati rice, chapati (ve)

Honey roasted aubergine* 17

giant cous cous, green pesto, vegan yoghurt (ve)

SIDES

House salad (v) 4.5 **New potatoes (v)** 4.5

Onion rings (ve) 4.5 **Buttered savoy** 4.5

Fries (v) 4.5 **cabbage (v)**

Herby Mushrooms (ve) 4.5 **Peppercorn Sauce** 3

PUDDINGS

Warm apple crumble with custard 7

Tiramisu 8

Brownie with vanilla ice cream (ve) 7

Wine poached pear with vanilla ice cream 7

Lemon tart clotted cream 7

British cheeses (v) fruit bread, oatcakes, and sweet apple chutney

3 cheeses (supplement for dinner package guests £4) 9

5 cheeses (supplement for dinner package guests £6) 15

WINE BY THE GLASS

White Wine 175ml 250ml Bottle

La Lande Blanc 6.5 8.5 26

*Vin de France, France
Aromatic with hints of green apples*

Sauvignon Blanc 7 9 24

Chile, A fresh wine with perfect acidity and fruity finish

Pinot Grigio delle Venezie Sart 7.5 9.5 30

Italy, Fresh and fruity

Rosé Wine

Pinot Grigio Blush Via Nova 8 9.5 30

Italy, Easy drinking blush with notes of cranberry, citrus and red berries

Sancerre Rosé Petit Broux NV 9 10 34

France, Fragrant Pinot Noir with aromas of wild strawberry, peach and redcurrant

Red Wine

Grenache Rouge, Le Lande Carignan 6.5 8.5 26

France, Rich with a ripe fruit character and a hint of peppery spice

Merlot, Longue Roche 7.5 9.5 30

France, Soft and elegant with subtle tannin and a long, elegant finish

Amaru Malbec, El Esteco 9 12 36

Argentina, A well balance wine with soft tannins, notes of baked plums and vanilla oak

Prosecco NV Stelle d'Italia 8 25

Italy, Vivacious, aromatic, all lemony and fresh green pears

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. *Included in Dinner, Bed & Breakfast rate.



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