SPECIALITY

HOMEMADE PIES

NOV/DEC

OUR CURRENT SELECTION: (£)

No.01	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.95
No.25	SWEET POTATO & BLUE CHEESE PIE; plant-based gravy (v)	18.25
No.09	MINCED BEEF & ONION PIE; red wine gravy	18.95
No.19	CHICKEN MADRAS PIE; aromatic curry gravy	19.50

A) — CHOOSE FROM:

Mashed potato // triple-cooked chips // our house roast potatoes

B) — CHOOSE FROM:

Savoy cabbage, leeks & peas // braised red cabbage // roasted carrots // green beans

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. (v) = vegetarian (pb) = plant-based.

THE PARTRIDGE BROMLEY

THE PARTRIDGE · BROMLEY ·

12-8/9PM**

MON-SAT

NOV/DEC

(£)

THE PARTRIDGE'S BEER NUTS; our take on the classic pub snack (v) (pb)	4.50	MARINATED GREEK OLIVES; provençal herbs (v) (pb)	5.50
GARY'S HOME-COOKED PORK SCRATCHINGS	6.25	HOUSE ROAST POTATOES; red wine gravy*	6.25

SMALL PLATES

STEAK, GALE'S H.S.B. ALE & MUSHROOM MINI PIE; mashed potato, red wine gravy	10.95	SWEET POTATO & BLUE CHEESE MINI PIE; mashed potato, plant-based gravy (v)	10.25
PEA & HAM SOUP; crusty bread, bacon butter (v)	7.75	CRISPY CHICKEN WINGS; buffalo sauce & blue cheese dip // Vietnamese chilli sauce // barbeque sauce	8.95
HOMEMADE SAUSAGE ROLL; date & treacle brown sauce	8.75	STICKY COCKTAIL CHIPOLATAS; honey & mustard glaze	8.50
MINI SCAMPI IN A BASKET; tartare sauce	8.75		

SANDWICHES

White bread // granary bread // ciabatta (+£1.50) — (Served 12-5PM)

CHICKEN & BACON SANDWICH; roast chicken, lemon & herb mayo, crispy bacon, gem lettuce, triple-cooked chips	13.95	ROAST BEEF SANDWICH; sirloin (roasted pink), wild rocket, horseradish sauce, triple-cooked chips	14.75
PRAWN COCKTAIL SANDWICH; Sriracha Marie Rose, gem lettuce, triple-cooked chips;	14.25	CHEESE & CHUTNEY TOASTIE; mature cheddar, beer-braised caramelised onion chutney, triple-cooked chips (v)	12.75

SHARERS

PLOUGHMAN'S LUNCH; farmhouse cheddar, home-cooked ham, pork pie, pickled onions, tomatoes, cornichons, tomato chutney, sweet pickle, crusty bread	22.50	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli sauce // buffalo sauce & blue cheese dip // barbeque sauce	22.95

PIE SELECTION BOARD; two homemade mini pies (1 x steak, Gale's H.S.B. ale & mushroom mini pie and 1 x sweet potato & blue cheese mini pie), sausage roll, triple-cooked chips or roast potatoes, red wine; gravy* — 24.50

MAIN COURSES

FISH & CHIPS; beer-battered haddock, triple-cooked chips, peas, tartare sauce	19.75	LAMB ROGAN JOSH; medium-spiced, homemade lamb curry, pilau rice, naan bread, mango chutney	18.95
SAUSAGE & MASH; cumberland sausages, mashed potato, onion gravy	17.95	VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, savoy cabbage, leeks & peas (v) (pb)	17.25
BEEF & ROOT VEGETABLE STEW; carrot, parsnip, sweede, pearl barley, dumplings	18.25		

OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips — 17.95

↳ ADD cheddar cheese // ADD crispy bacon // ADD homemade onion rings (2.50ea.)

SIDES

TRIPLE-COOKED CHIPS (v) (pb) 5.75 // ROAST POTATOES; red wine gravy* 6.25 // TOMATO & ONION SALAD (v) (pb) 5.25

DESSERTS

BAKEWELL TART; vanilla ice cream	8.25	JUDE'S ICE CREAMS; by the scoop	2.75
STICKY GINGER CAKE; salted caramel ice cream, ginger wine syrup	8.75	↳ Vanilla (v) // chocolate (v) // salted caramel (v) // strawberry (v) // raspberry sorbet (pb) // coconut (pb)	
DORSET APPLE CAKE; vanilla custard	8.50		

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Gary Connolly
Head Chef