SUNDAY

ROASTS

12-8PM

SIRLOIN OF BEEF; roasted pink, red wine gravy, roast dinner trimmings	23.50
LEG OF LAMB; roasted pink, minted lamb gravy, roast dinner trimmings	22.95
ROAST CHICKEN; sage & onion stuffing, wine gravy, roast dinner trimmings	21.75
HOMEMADE NUT ROAST; plant-based gravy, roast dinner trimmings (v)	19.95

OUR CLASSIC ROAST DINNER TRIMMINGS:

Roast potatoes, homemade Yorkshire pudding, cauliflower cheese, braised red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas

EXTRAS / SIDES

ROAST POTATOES; red wine gravy*	6.25
PIGS IN BLANKETS	7.95
HOMEMADE YORKSHIRE PUDDING	4.75
CAULIFLOWER CHEESE; (v)	6.25

THE PARTRIDGE · BROMLEY ·

12–8PM

SUNDAY

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
CRISPY CHICKEN WINGS; buffalo sauce & blue cheese dip // Vietnamese chilli sauce // barbeque sauce	8.95	PEA & HAM SOUP; crusty bread, bacon butter (v)	7.75
MINI SCAMPI IN A BASKET; tartare sauce	8.75	PIGS IN BLANKETS; cocktail chipolatas wrapped in bacon	7.95

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

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
VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, savoy cabbage, leeks & peas (v) (pb)	17.25	SAUSAGE & MASH; cumberland sausages, mashed potato, onion gravy	17.95
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips ↳ ADD cheddar cheese // ADD crispy bacon // ADD homemade onion rings (2.50ea.)			17.95

★★ OUR HOMEMADE PIES ★★

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.19	CHICKEN MADRAS PIE; aromatic curry gravy	19.50

A) — CHOOSE FROM:
Mashed potato // triple-cooked chips // roast potatoes

B) — CHOOSE FROM:
Savoy cabbage, leeks & peas // braised red cabbage // roasted carrots // green beans

SIDES

TRIPLE-COOKED CHIPS (v) (pb) 5.75 // CAULIFLOWER CHEESE (v) 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		

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. *Plant-based gravy available. (v) = vegetarian (pb) = plant-based. An optional 12.5% service charge will be added to tables of 8 or more.

Gary Connolly
Head Chef