

Brunch Menu

Brunch

The Lounge Full Breakfast	9.50
Bacon, Organic Sausage, Roast Herb Tomato, Potato, Grilled Field Mushroom, Local Farm Black Pudding, Baked Beans & Eggs of your Choice	
The Lounge Vegetarian Breakfast V	9.50
Potato Cake, Crushed Avocado, Field Mushroom Grilled Halloumi, Grilled Asparagus & Eggs of your choice	
The Lounge Vegan Breakfast GF VG	9.50
Sour Dough, Crushed Avocado, Spinach, Home Dried Tomatoes & Grilled Asparagus	
Scrambled Eggs on Sour Dough Toast V	6.95
Add Bacon	1.50
Add MacNeil's Smoked Salmon	2.50
Poached Free Range Eggs on Sour Dough Toast & Chive Hollandaise Sauce V	6.95
Add Bacon	1.50
Add MacNeil's Smoked Salmon	2.50
Crushed Avocado GF VG	7.95
Poached Eggs, Chilli Flakes & Lime	
Centenary Lounge Homemade Pancakes (3) V	4.95
Lemon & Sugar	
Drizzled with Honey or Maple Syrup	
Natural Greek Yoghurt, Mixed Berries & Honey or Maple Syrup	6.95

The Lounge Brunch Additions

Grilled Bacon	1.50
Organic Sausage	1.50
Local Farm Black Pudding	1.50
Baked Beans	1.00
Grilled Tomato	1.00
Toast & Butter	2.95
Potato Cake	1.50
Grilled Mushrooms	1.00

Sandwiches

(Served on Sour Sough / Gluten Free Bread available) -
Served with Mixed Salad & Paprika Game Chips

Herb Roasted Chicken Breast	7.95
Coronation Mayonnaise	
Crayfish	8.95
Rocket Salad, Dill & Cucumber Marie Rose	
Smoked Salmon	8.95
Cucumber & Dill Crème Fraiche	
Crushed Avocado V	7.95
Rocket, Tomato, Pesto & Parmesan	

Centenary Sides/Extras

Rocket, Parmesan Salad GF V	4.75
Hand Cut Chips with Parmesan & Truffle Oil GF V	4.75
Grilled Halloumi, Spicy Tomato Chutney GF V	4.75
Grilled Asparagus GF VG	4.75

Salads

Centenary Lounge Super Food Salad GF VG	9.95
Avocado, Quinoa, Orange Segments, Red Kidney Beans, Pomegranate Seeds, Red Onion, Broccoli & Lemon Vinaigrette.	
Add Prawns	4.25
Add Chicken	3.95
Classic Caesar Salad	8.95
Cos Lettuce, Caesar Dressing, Parmesan, Croutons, Anchovies Crispy Pancetta & Boiled Egg	
Add Prawns	4.25
Add Chicken	3.95

Light Bites

Chicken & Mushroom on Sour Dough	8.95
Creamy Sauce, Sundried Tomatoes & Rocket Salad	
Macaroni Cheese with Roasted Cauliflower V	7.95
Toasted Garlic & Thyme Bread Crumbs	
Add Bacon	1.00
Cod Brandade	7.25
Sautée Spinach, Brioche Croutons, Poached Egg & Hollandaise Sauce	
Piri Piri Hot Prawn Cocktail GF	8.50
Dill & Cucumber Marie Rose	
Croque Monsieur	7.95
Add Fried Duck Egg	1.50
Pork Pie	6.95
Maertens Pickled Curried Bean & Assorted Mustards	
Charred Minute Steak GF	12.95
Café De Paris Butter, Hand Cut Chips, Rocket & Parmesan	

Available All Day

Fine Selection of Cakes, Freshly Baked Pastry's &
Homemade Scones

Dinner Menu

Oysters

(5 or 9 servings)

Natural - 9.95/13.55
Shallot dressing, lemon, Tabasco sauce

Poached - 11.45/15.95
Champagne butter sauce

Kilpatrick - 11.45/15.95
Grilled with bacon, cheddar and Worcestershire sauce

To Start

Butternut and Parmesan Soup	7.95
<i>Girolle mushrooms, soft quail egg and mushroom jelly</i>	
Spicy Cauliflower Fritters	7.50
<i>avocado, dill and cucumber</i>	
Pan Fried Scallops	11.95
<i>Fennel and ginger pureé, samphire, cider and apple butter sauce</i>	
Crab and Lobster Salad	12.95
<i>pickled white radish, shellfish dressing</i>	
Lobster Mac and Cheese	11.95
Pan Fried Chicken Liver and Mousse	10.95
<i>Crispy chicken skin, orchard pureé, sorrel, garlic and thyme croutons</i>	
Pulled Lamb in Crunchy Bread Crumbs	11.95
<i>Herb risotto, Churchfields Farm charcoal salt, dandelion and burdock jus</i>	

Mains

Pan-fried Sea Bass	21.95
<i>Buttered leeks, potato and bacon, green onion and clams</i>	
Confit Cod Fillet	18.95
<i>Confit duck egg yolk, olive oil jelly, pea and potato velouté</i>	
Sous-vide Beef Steak	23.95
<i>Potato pureé, braised red cabbage, carrot pureé, swede crisps, horseradish and celeriac remoulade and Madeira jus</i>	
MacNeils Smoked Duck Beast	23.95
<i>Confit leg, parfait, potato, chanterelles and blackberry jus</i>	
Roasted Cauliflower	14.95
<i>Grilled asparagus, cauliflower pureé, raspberry pickled onions and curried golden raisin dressing</i>	

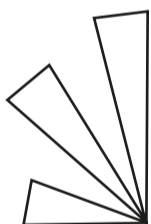
To Share

MacNeils Smoked and Cured Fish Plate	21.95
<i>Smoked trout, mackerel, salmon, apple-cured salmon, dill crème fraîche, lemon, Marie-rosé and smoked salt crostinis</i>	
Severn Spots Free-Range Charcuterie Plate	21.95
<i>Spicy paprika chorizo, sweet spot mild chorizo, Tuscan peppered sopressata and truffle chorizo, pickled gherkins, Maertens pickled curried beans and bread</i>	
Vegetarian/Vegan Plate	19.95
<i>Flatbread, falafel, red pepper and almond dip, cauliflower bites, hummus, lemon yoghurt and courgette fritters</i>	

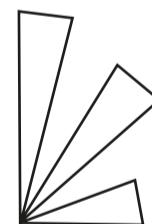
Sides

Season Hand Cut Chips	4.75	Green Beans	4.75
<i>with Parmesan and truffle oil</i>		<i>crushed almonds, Worcester sauce and herb butter</i>	
Creamy Mash	4.75	Grilled Asparagus	4.75
		Rocket and Parmesan salad	4.75

To Finish



Victoria Sponge	<i>Vanilla cream, strawberry compote and cream tea ice cream</i>	6.95
Raspberry Pavlova	<i>Whipped cream, passion fruit, raspberries and pink praline</i>	6.95
Salted Caramel Brownie	<i>served with Churchfields Farm honeycomb ice cream</i>	6.95
White Chocolate Dome	<i>reveals a dark chocolate sponge with blackcurrant sorbet and hot chocolate sauce</i>	8.95
Selection of Artisan Cheeses	<i>served with biscuits, grapes, celery and house chutney</i>	12.95



We also do wonderful Afternoon Teas and Gift Vouchers

CLASSIC AFTERNOON TEA - 17.00 per person
A selection of finger sandwiches, cakes, scones, clotted cream, strawberry preserve and a pot of tea or coffee

FIZZY AFTERNOON TEA - 23.00 per person
A selection of finger sandwiches, cakes, scones, clotted cream, strawberry preserve, a pot of tea or coffee and a glass of fizz

AFTERNOON GIN and TEA - 23.00 per person
A selection of finger sandwiches, cakes, scones, clotted cream, strawberry preserve a pot of tea or coffee and a gin cocktail