

LUNCH MENU

BRUNCH

Breakfast is available until 1pm

The Lounge Full Breakfast GFO	£12
Pork sausage, back bacon, black pudding, tomato, mushroom, baked beans, hash brown, local eggs (of your choice), sourdough toast	
The Lounge Veggie Breakfast GFO V	£12
Seared halloumi, avocado crush, hash brown, tomato, mushroom, baked beans, local eggs (of your choice), sourdough toast	
Roast Plum Tomato & Red Pepper Hummus GFO VE	£10
Sourdough toast, avocado crush, pomegranate seeds, balsamic and rocket	
Centenary Benedict	£12
Toasted crumpet, poached eggs, hollandaise sauce	
Smoked salmon GFO	£12
Baked mushroom GFO V	£10
Thick cut bacon GFO	£12

SANDWICHES

All served on farmhouse white or granary bread with house slaw and crisps GFO	£9
Falafel , tomato, red pepper hummus, rocket VE	
Breaded fish goujon , tartar sauce	
Curried chicken coronation , carrot, sultana, almonds	
Smoked cheddar , tomato relish, rocket V	
Smoked salmon , cream cheese, cucumber	
Add fries	£3
Add truffle and parmesan fries	£4.75

MINI GRAZER PLATES

£6 each or 3 for £15

Breaded fish goujons , tartar sauce GFO
Falafel bites , red pepper salsa GF VE
Mustard glazed sausage slices
Chicken Wings GF
Bruschetta , tomato, olive, pesto GFO

PANINIS

Served with side salad and crisps	£8
Chargrilled Med Veg with Mozzarella & Chilli Jam	
Grilled aubergine, courgette, peppers	
Ham & Brie	
With red onion chutney	
Chicken Tikka & Cheddar Cheese	
With mango chutney and raita	
Pastrami, Dill Pickles & Cheddar Cheese	
With mustard mayo	
Tuna Crunch	
With red onion, chives, red pepper, jalapeños and cheddar cheese	

SOUP OF THE DAY

£6.50

LUNCH

Beef burger	£14
Smoked cheddar, bacon, brioche bun, pickle, house slaw, fries	
Spinach & falafel burger VE	£13
Vegan brioche bun, tomato & red pepper salsa, vegan mayo, house slaw, fries	
Loaded Hash browns	£11
Pastrami , smoked cheddar, pickles, slaw GF	
Halloumi , spring onions, sriracha, red pepper salsa, avocado GF V	
Spiced sausage , caramelised onions, jalapeño, cajun mayo	

SALADS

Caesar salad GFO V	£10
Baby gem, croutons, parmesan, caesar dressing	
Warm Pesto Pasta Salad GF VE	£10
Gluten free pasta, basil pesto, sundried tomatoes and mushrooms, topped with rocket	
Add chicken	£3
Add halloumi	£3

AFTERNOON TEA

Classic afternoon	£22 pp
A selection of finger sandwiches, cakes, scones, clotted cream, strawberry jam	
Grazers afternoon tea	£25 pp
Swap the sandwiches for a selection of 3 grazers	
Cheese & wine	£30 pp
A selection of finger sandwiches, locally sourced cheeses, biscuits, dried apricots, cheese scones, chutney, small glass of house wine	
Please give us 24 hours notice if you are gluten free or vegan	

BOTTOMLESS SHARING PLATTERS

Available Friday & Saturday 2pm – 6pm
Sunday 12pm – 3pm

£30pp
with bottomless prosecco or selected beer

All served with rocket and parmesan salad, toasted pitta breads and red pepper hummus, tomato relish and dips.

Choose From:

MEAT | FISH | VEGGIE

PARTY MENU
AVAILABLE ON REQUEST

CELEBRATE WITH CENTENARY

PLANNING A PARTY OR EVENT?

Available for hire, we offer the perfect venue for you and your guests to celebrate in style – we offer bespoke solutions to suit any occasion. Perfect for corporate events too, such as breakfast/lunch meetings or networking events.

COCKTAIL MASTERCLASSES

Perfect for a hen or stag do, birthday party and great for bringing your team or friends out for some team building over cocktail shaking – we will keep you entertained and make sure your celebration is a hit!

ENQUIRE TODAY TO FIND OUT MORE

EVENING MENU

MINI GRAZER PLATES

£6 each

Breaded fish goujons , tartar sauce GFO
Falafel bites , red pepper salsa GF VE
Mustard glazed sausage slices
Chicken Wings GF
Bruschetta , tomato, olive, pesto GFO

BURGERS & SALADS

Beef burger	£14
Smoked cheddar, bacon, brioche bun, pickle, house slaw, fries	
Spinach & falafel burger VE	£13
Vegan brioche bun, tomato & red pepper salsa, vegan mayo, house slaw, fries	
Caesar salad GFO V	£10
Baby gem, croutons, parmesan, caesar dressing	
Warm Pesto Pasta Salad GF VE	£10
Gluten free pasta, basil pesto, sundried tomatoes and mushrooms, topped with rocket	

LOADED HASH BROWNS

Pastrami GF	£11
Smoked cheddar, pickles, slaw	
Halloumi GF V	£11
Spring onions, sriracha, red pepper salsa, avocado	
Spiced sausage	£11
Caramelised onions, jalapeño, cajun mayo	

If you suffer from any allergies, please ask your server for more information.

- V Suitable for vegetarians
- VO Can be made vegan on request
- VE Suitable for vegans
- GO Can be made gluten free on request
- GF Gluten-free

All of our dishes are prepared and cooked in our kitchen where allergen ingredients are commonly used, and therefore we cannot guarantee our dishes will be free from traces of these products