

# BREAKFAST

SERVED UNTIL 12.00PM MONDAY-FRIDAY  
SERVED UNTIL 1.00PM SATURDAY & SUNDAY

**The Lounge Breakfast** £9.50  
Bacon, organic sausage, roast tomato, wild mushrooms, potato cake, local farm black pudding, baked beans and eggs of your choice

**The Lounge Vegetarian Breakfast V** £9.50  
Potato cake, crushed avocado, wild mushrooms, grilled halloumi, spinach, baked beans and eggs of your choice

**The Lounge Vegan Breakfast VE** £9.50  
Scrambled tofu, crushed avocado, spinach, home dried tomatoes, wild mushrooms, baked beans and sourdough toast

**Scrambled Eggs on Sourdough V GO** £6.95  
Add Bacon £2.00  
Add Smoked Salmon £2.50  
GF When served with Gluten Free Toast

**Poached Eggs on Sourdough with Chive Hollandaise Sauce V GO** £6.95  
Add Bacon £2.00  
Add Smoked Salmon £2.00  
GF When served with Gluten Free Toast

**Poached Eggs on Sourdough with Crushed Avocado, Chilli Flakes & Lime V GO** £7.95  
Add Bacon £2.00  
Add Smoked Salmon £2.00  
GF When served with Gluten Free Toast

**Lounge Pancakes**  
Choice between American Pancakes or Pain Perdu  
**Natural Greek yoghurt, fresh fruit compote and honey or maple syrup V** £6.95  
**Banana, chocolate and nuts V** £7.95  
**Bacon, fried egg and maple syrup** £7.95

**Porridge V**  
**Plain VO** £4.50  
**Fresh fruit compote and honey or maple syrup VO** £5.95  
**Banana, chocolate and nuts** £5.95  
VO Vegan when made with oat, coconut, almond or soya milk

## Breakfast Extras

Bacon GF	£2.00
Organic Sausage	£2.00
Black Pudding	£2.00
Smoked Salmon GF	£2.50
Scrambled Tofu VE	£2.50
Crushed Avocado GF VE	£2.00
Potato Cake	£1.50
Toast & Butter GO	£2.95
GF When served as Gluten Free Toast	
Preserves	£0.75

# BREAKFAST COCKTAILS

<b>Mimosa</b>	£7.95
<b>Bellini</b>	£7.95
<b>Kir Royale</b>	£7.95
<b>Bloody Mary</b>	£7.95

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

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# LOUNGE ALL DAY MENU

## NIBBLES & SHARING

<b>Olives V GF</b>	<b>£3.50</b>
A mix of Kalamata olives, Spanish queen olives and Nocellara olives	
<b>Bread Basket V GO</b>	<b>£3.95</b>
Sourdough bread with butter, olive oil and balsamic vinegar	
GF When served with Gluten Free Toast	
<b>Houmous with Pitta &amp; Crudities V</b>	<b>£4.50</b>
A classic houmous with pitta sticks and a selection of vegetable crudities	
<b>Share Board</b>	
<b>Meat</b>	<b>£14.95</b>
A selection of cured meats, Burrata mozzarella, meatball skewers, basil and rocket salad with heritage tomatoes and shaved parmesan, mixed olives, grilled sourdough	
Served with a selection of dips and pickles	
<b>Vegetarian</b>	<b>£14.95</b>
Tempura battered halloumi, cauliflower fritters, houmous and crunchy crudites, basil and rocket salad with heritage tomatoes and shaved parmesan, mixed olives, grilled pitta breads	
Served with a selection of dips and pickles	

## LOUNGE FAVOURITES

<b>Centenary Lounge Fish Pie MSC</b>	<b>£14.95</b>
Salmon, cod, Atlantic prawns, peas and a boiled egg topped with creamy mash potato and cheese	
Served with seasonal vegetables	
<b>Traditional Steak &amp; Ale Pie</b>	<b>£14.95</b>
Homemade with Hobsons Town Crier ale, topped with puff pastry	
Served with creamy mash potato and seasonal vegetables	
<b>Slow Cooked Pork Belly</b>	<b>£15.95</b>
Bacon, sauteed onions, apple puree, Lyonnaise potatoes and pork sauce	
<b>Seabass en Papiolette GF</b>	<b>£15.95</b>
Steamed sea bass fillet with lemon buttered leeks, sundried tomatoes, chilli & dill butter, served with Lyonnaise potatoes	
Served with seasonal vegetables	
<b>Pesto Conchighlie VE</b>	<b>£12.95</b>
Conchighlie pasta, pesto, sundried tomatoes and wild mushrooms, topped with rocket	
Add Chicken	<b>£3.95</b>
Add Tofu VE	<b>£4.25</b>

## CENTENARY LOUNGE BURGERS

<b>Beef Burger</b>	<b>£12.95</b>
6oz beef burger, lettuce, sliced tomato, red onions in a rustic bun with Dijon mayonnaise. Served with homemade coleslaw, and handcut chips	
<b>Chicken Burger</b>	<b>£12.95</b>
Grilled chicken breast, lettuce sliced tomato, red onions in a rustic bun with Dijon mayonnaise. Served with homemade coleslaw and handcut chips	
<b>Falafel &amp; Spinach Burger VE</b>	<b>£12.95</b>
Falafel and spinach patty with salad, sliced red onion and tomatoes in a rustic bun with houmous. Served with chips and homemade coleslaw	
<b>The Lounge Fish &amp; Chips Burger</b>	<b>£13.95</b>
Our hand battered cod fillet served in a charcoal bun with tartare sauce. Served with handcut chips	

<b>Burger Extras GF</b>	
Add Cheese V	<b>£1.50</b>
Add Blue Cheese V	<b>£1.50</b>
Add Fried Egg V	<b>£1.50</b>
Add Crushed Avocado VE	<b>£2.00</b>
Add Bacon	<b>£2.00</b>
Add Halloumi V	<b>£2.00</b>

## SALADS

<b>Centenary Lounge Superfood Salad VE GF</b>	<b>£9.95</b>
Quinoa, avocado, broccoli, red onion, red kidney beans, orange segments, pomegranate seeds and lemon vinaigrette	
<b>Classic Caesar Salad GO</b>	<b>£9.95</b>
Cos lettuce, parmesan, anchovies, crispy pancetta, croutons, tossed in caesar dressing and served with a soft-boiled egg	
GF When served without Crouton	
<b>Avocado Burrata Salad GF V</b>	<b>£9.95</b>
Avocado, Burrata mozzarella, heritage tomatoes, rocket and pine nuts drizzled with a balsamic and pesto vinaigrette	

<b>Salad Extras</b>	
Chicken GF	<b>£3.95</b>
Crayfish GF	<b>£4.25</b>
Tofu VE	<b>£4.25</b>

## SANDWICHES

<b>Chicken &amp; Mushroom GO</b>	<b>£8.95</b>
Roast chicken and mushrooms in a creamy sauce with sundried tomatoes, served on sourdough with rocket, as an open sandwich	
GF When served on Gluten Free Bread	
<b>CentenaryClub GO</b>	<b>£8.95</b>
Cured meats, cheese, curried pickle beans on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Herb Roast Chicken GO</b>	<b>£8.95</b>
With our homemade coronation mayonnaise on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Herb Roast Chicken GO</b>	<b>£8.95</b>
With our homemade coronation mayonnaise on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Crayfish GO</b>	<b>£8.95</b>
With rocket, dill and classic Marie-rose sauce on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Smoked Salmon GO</b>	<b>£8.95</b>
With cucumber and a dill crème fraiche on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Crushed Avocado GO V</b>	<b>£7.95</b>
With rocket, heritage tomatoes, pesto and parmesan on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Mature Cheddar &amp; Pickled Beans GO V</b>	<b>£7.95</b>
With rocket on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
<b>Handcut Chips with Truffle Oil and Parmasen V</b>	<b>£4.75</b>
<b>Three Veg Fries V</b>	<b>£4.75</b>
<b>Grilled Halloumi, Spicy Tomato Chutney V GF</b>	<b>£4.75</b>
<b>Seasonal Vegetables VE</b>	<b>£3.95</b>
<b>Bread Basket GO</b>	<b>£3.95</b>
Served with balsamic vinegar, olive oil and butter	
GF When served with Gluten Free Bread	

## CENTENARY LOUNGE SIDES

# AFTERNOON TEAS

AFTERNOON TEA GIFT VOUCHERS ALSO AVAILABLE

<b>Classic Afternoon Tea</b>	<b>£19pp</b>
A selection of finger sandwiches, cakes and homemade scones with clotted cream and strawberry preserve	
Served with your choice of tea or coffee	
<b>Add a glass of prosecco or a cocktail for £6</b>	
<b>Luxury Afternoon Tea</b>	<b>£25pp</b>
A selection of finger sandwiches, sweet treats and cakes, homemade scones served with clotted cream and strawberry preserve	
Served with your choice of tea or coffee	
<b>Add a glass of prosecco or a cocktail for £6</b>	
<b>Cheese &amp; Wine Afternoon Tea</b>	<b>£25pp</b>
A selection of finger sandwiches, homemade cheese scones served with house chutney, a selection of locally sourced cheeses, with dried apricots, grapes and celery	
Served with either a GWR Merlot, or GWR Sauvignon, and your choice of tea or coffee	
<b>Vegan &amp; Gluten Free Afternoon Tea</b>	<b>£21pp</b>
A selection of finger sandwiches, cakes and scones, served with dairy free butter and strawberry preserve	
With your choice of tea or coffee	
<b>(Must be booked 48 hours in advance)</b>	
<b>Afternoon Tea Extras for your Journey</b>	
Tea Tins	<b>£4.50</b>
Curried Pickle Beans Jar	<b>£4.50</b>
Strawberry Preserve Jar	<b>£4.50</b>

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# DESSERTS

**Jam Roly Poly** £6.95

A traditional jam roly poly, served with custard and fresh raspberries

**Dark Chocolate Truffle Torte** GF £6.95

Dark Belgian chocolate truffle mousse, simply dusted with cocoa, served with fresh raspberries, and a raspberry sorbet

**Sherry Trifle** £6.95

A sherry soaked strawberry sponge, with strawberry compote, cream and custard topped with dark chocolate shavings

**Blueberry Cheesecake** £6.95

Blueberry cheesecake on a sponge base, filled with a compote of blueberries, sprinkled with a biscuit crumble

**Passion Fruit & Coconut Panacotta** VE GF £6.95

A classic italian dessert made from coconut milk and passion fruit

**Toffee Apple** £6.95

A glazed red apple filled with apple mousse and a soft toffee centre

**Cheese Plate & Port** £9.95

A selection of cheese and crackers, with curried pickled beans, celery, and grapes served with a glass of port

# DIGESTIFS

**Krohn LBV, Port** £5.95

**Taylor's Port** £5.95

**Courvoisier** £5.95

**Baileys** £5.95

**Tia Maria** £5.95

**Pineau des Charentes 125ml** £8.50

A powerful, aromatic french dessert wine, with subtle hints of honey, oranges, apricots, spice and flowers

**Liqueur coffees** £6.50

Choice of baileys, tia maria, cointreau, disarrano, brandy, and jameson's, all topped with rich espresso and whipped cream

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