

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

Mimosa	£7.95
Bellini	£7.95
Kir Royale	£7.95
Bloody Mary	£7.95

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

LOUNGE ALL DAY MENU

NIBBLES & SHARING

Olives V GF	£3.50
A mix of Kalamata olives, Spanish queen olives and Nocellara olives	
Bread Basket V GO	£3.95
Sourdough bread with butter, olive oil and balsamic vinegar	
GF When served with Gluten Free Toast	
Houmous with Pitta & Crudities V	£4.50
A classic houmous with pitta sticks and a selection of vegetable crudities	
Share Board	
Meat	£14.95
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	
Vegetarian	£14.95
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

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

CENTENARY LOUNGE BURGERS

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

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

SALADS

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

Salad Extras	
Chicken GF	£3.95
Crayfish GF	£4.25
Tofu VE	£4.25

SANDWICHES

Chicken & Mushroom GO	£8.95
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	
CentenaryClub GO	£8.95
Cured meats, cheese, curried pickle beans on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Herb Roast Chicken GO	£8.95
With our homemade coronation mayonaise on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Herb Roast Chicken GO	£8.95
With our homemade coronation mayonaise on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Crayfish GO	£8.95
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	
Smoked Salmon GO	£8.95
With cucumber and a dill crème fraiche on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Crushed Avocado GO V	£7.95
With rocket, heritage tomatoes, pesto and parmesan on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Mature Cheddar & Pickled Beans GO V	£7.95
With rocket on sourdough, served with a mixed salad and paprika crisps	
GF When served on Gluten Free Bread	
Handcut Chips with Truffle Oil and Parmasen V	£4.75
Three Veg Fries V	£4.75
Grilled Halloumi, Spicy Tomato Chutney V GF	£4.75
Seasonal Vegetables VE	£3.95
Bread Basket GO	£3.95
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

Classic Afternoon Tea	£19pp
A selection of finger sandwiches, cakes and homemade scones with clotted cream and strawberry preserve	
Served with your choice of tea or coffee	
Add a glass of prosecco or a cocktail for £6	
Luxury Afternoon Tea	£25pp
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	
Add a glass of prosecco or a cocktail for £6	
Cheese & Wine Afternoon Tea	£25pp
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	
Vegan & Gluten Free Afternoon Tea	£21pp
A selection of finger sandwiches, cakes and scones, served with dairy free butter and strawberry preserve	
With your choice of tea or coffee	
(Must be booked 48 hours in advance)	
Afternoon Tea Extras for your Journey	
Tea Tins	£4.50
Curried Pickle Beans Jar	£4.50
Strawberry Preserve Jar	£4.50

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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, Disaronno, Brandy, and Jameson's, all topped with rich espresso and whipped cream

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