

LUNCH MENU

BRUNCH

- 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**
Toasted crumpet, poached eggs, hollandaise sauce
- Smoked salmon GFO** £12
- Baked mushroom GFO V** £10
- Thick cut bacon GFO** £12

SANDWICHES

- All served on a focaccia roll or granary bread with house slaw 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

SALADS

- Caesar salad GFO V** £10
Baby gem, croutons, parmesan, caesar dressing
- Vegan super salad GF V VE** £10
Quinoa, toasted seeds, avocado, pomegranate, rocket, lemon cheese scones, chutney dressing
- Add chicken £3
- Add halloumi £3

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**
- Tempura king prawns**, sweet chilli
- Bruschetta**, tomato, olive, pesto GFO

SOUP OF THE DAY

£6.50

LUNCH

- Beef burger** £14
Smoked cheddar, bacon, potato flour bun, pickle, house slaw, fries
- Spinach & falafel burger VE** £13
Potato flour bun, tomato & red pepper salsa, vegan mayo
- Thai style fish cakes GF** £13
Curried potato salad, mango and lime salsa
- Loaded Hash browns** £10
- Cured beef**, smoked cheddar, pickles, slaw GF
- Halloumi**, spring onions, sriracha, red pepper salsa, avocado GF V
- Spiced sausage**, caramelised onions, jalapeño, cajun mayo

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, grapes, cheese scones, chutney
- Please give us 24 hours notice if you are gluten free or vegan

EVENING MENU

MINI GRAZER PLATES

£6 each

- Breaded fish goujons**, tartar sauce GFO
- Falafel bites**, red pepper salsa GF VE
- Mustard glazed sausage slices** GF
- Tempura king prawns**, sweet chilli GF
- Bruschetta**, tomato, olive, pesto GFO VE

BURGERS & SALADS

- Beef burger** £14
Smoked cheddar, bacon, potato flour bun, pickle, house slaw, fries
- Spinach & falafel burger VE** £13
Potato flour bun, tomato & red pepper salsa, vegan mayo
- Caesar salad GFO V** £10
Baby gem, croutons, parmesan, caesar dressing
- Vegan super salad GF V VE** £10
Quinoa, toasted seeds, avocado, pomegranate, rocket, lemon cheese scones, chutney dressing

LOADED HASH BROWNS

- Cured beef GF** £10
Smoked cheddar, pickles, slaw
- Halloumi GF V** £10
Spring onions, sriracha, red pepper salsa, avocado
- Spiced sausage** £10
Caramelised onions, jalapeño, cajun mayo

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, Centenary Lounge offers the perfect venue for you and your guests to celebrate in style. From birthday celebrations, to hen parties and baby showers we can offer bespoke solutions to suit any occasion. Perfect for corporate events too such as breakfast/lunch meetings or networking events.

ENQUIRE TODAY TO FIND OUT MORE

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