

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
Sautee 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 - GF 9.95/13.55
Shallot Dressing

Poached - GF 11.45/15.95
Champagne Butter Sauce

KilPatrick - GF 11.45/15.95
Grilled with Bacon, Local Cheddar and Worcestershire Sauce

To Start

Classic Ratatouille VG GF 7.95
Salsa Verde

Grilled Asparagus V GF 7.95
Duck Egg Yolk & Grapefruit Butter Sauce

Home Cured Beetroot Salmon Gravavlax GF 9.95
Pickled Beetroot, Goat Cheese Mousse, Mustard Seeds & Horseradish Cream

Crab & Lobster GF 12.95
Pickled Mooli, Chive Mayo & Blood Orange Pearls

Pan Fried Scallops GF 11.95
Fennel & Ginger Puree, Apple & Butter Sauce

Ham & Egg 10.95
Ham Hock, Peas, Torched Pineapple, Quail Egg & Home Fries

Sides

Mac & Cheese Lobster 11.95

Season Hand Cut Chips with Parmesan & Truffle Oil 4.75

Green Beans GF 4.75
Sauce Vierge

Grilled Asparagus GF 4.75

Heritage Carrots GF 4.75
Orange & Ginger Glaze

Mains

Pan Fried Sea Bass GF 21.95
Buttered Leeks, Potato & Bacon, Green Onion & Clams

Pan Fried Cod GF 18.95
Brandade, Chorizo, Avocado, Red Pepper & Tomato Concasse

Sirloin 23.95
Pea & Parsley Puree, Red Cabbage, Creamy Potato, Garlic & Beef Sauce

MacNeil's Smoked Duck Breast GF 23.95
Shallot, Confit Duck Leg, Rosti, Chanterelles & Blackberry Jus

Pork GF 19.95
Tenderloin, Belly, Sticky Pig Cheek & Quince Jelly Sauce

Corn Fed Chicken Breast GF 17.95
Salted Caramel Wing, Oyster Mushroom & Chicken Sauce

Homemade Gnocchi VG 15.95
Spinach, Shimeji Mushrooms, Capesters & Beurre Noisette

To Finish

Raspberry Soufflé V GF 8.95
Vanilla Ice Cream

Blackberry Coconut Panna Cotta V 7.50
Fresh Blackberries & Toasted Almonds

Salted Caramel Brownie V 7.50
Caramel Popcorn, Fried Banana & Honey Comb Ice Cream

White Chocolate Dome V 8.95
Dark Chocolate Sponge with Black Currant Sorbet & Hot Chocolate Sauce

Selection of Artisan Cheeses V 10.95
Biscuits, Grapes, Celery & House Chutney

Dietary Requirements

Please advise of any dietary requirements. We will try our best to cater for any requests.