



CENTURION
CLUB™

Starter

- Ham Hock Terrine, Piccalilli Salad 8.50
Potted Rabbit Rillet, Baby Carrot Salad 11.00
Scamorza, Wild Mushroom, Truffle, Ciabatta Toast (V) 12.00
Pan Roasted Scallop, Panchetta Crisp, Champagne Sauce 14.00
Butternut Squash Veloute, Toasted Pumpkin Seeds (V) 8.50
Portland Bay Sea Food Lasagne, Beurre nantais 14.50

Main Course

- Pumpkin, Date Purée, Gnocchi, Pecorino (V) 19.00
Cornfed Chicken Supreme, Black Garlic, Sautéed New Potatoes, Kale 22.50
Pan Seared Cod, Pea & Mint Crouquette, Fine Beans, Lemon Balm Sauce 25.00
Lapsang Souchong Smoked Hake, Game Chips, Courgette Fritter, Black Garlic Aioli 24.00
Roast Pork Belly, Apple & Black Pudding Cake, Tenderstem Broccoli, Carrot Purée 20.50
Lamb Rump, Celeriac Purée, Fondant Potato, Heritage Chantenay's 27.50
Spinach & Ricotta Cannelloni, Truffle Cream Sauce (V) 21.50

Centurion Signatures

- North Atlantic Lobster & Langoustine Risotto 28.50
28 Day Dry Aged Scotch Beef Fillet (225g) 38.50
28 Day Dry Aged Scotch Beef Sirloin (500g) 34.50pp to share
*Steaks Served with Triple Cooked Chips, French Beans, Seasonal Salad, Peppercorn Sauce,
Cauliflower Steak or Creamed Spinach*

Side Dishes 3.95 each

- Roasted Cauliflower Steak, Herb & Parmesan Crumb – Creamed Spinach -
Fine Beans, Shallot Butter – Roasted New Potatoes, Garlic, Rosemary & Sea Salt -
Triple Cooked Chips Black Truffle Shavings 5.00

Dessert

- Spiced Ginger & Pear Tart, Pistachio Ice Cream 8.50
Dark Chocolate Orange Mousse, Spiced Rum, Brûléed Banana 9.00
Apricot Pudding, Hazelnut Croustillant Sponge, Honey & Thyme Ice cream 9.00
Vegan Chocolate Fondant, Candied Walnuts, Chocolate Sorbet 8.50
Lemon Poppy Seed Cake, Blueberry Cream, Amaretti Crunch 8.50
Cheese Selection, 4 Cheeses 9.95 5 Cheeses 10.25

See our cheese selection menu

Head Chef: Ian Chapman

VAT is included at the current rate • 12.5% discretionary service will be added to your bill

Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies. Some cheese may be unpasteurised