

CENTENARY

BRASSERIE

MAIN COURSE

Slow Roasted Tomato Orecchiette **V**
Slow roasted tomato, torn fresh basil, pecorino and toasted pine kernels
£16.00

Smoked Haddock Fishcake
Buttered spinach, poached egg and hollandaise sauce
£17.40

Chicken Milanese
Pesto breadcrumb, chips, cherry tomato, watercress and lemon
£30.40

Dingley Dell Pork Ribeye
Spiced Bramley apple sauce, chips, cherry tomato and watercress
£32.60


Sharing Platter
Pork rilette, wild mushroom rilette, artisan breads with herb infused oils, heritage
beetroot salad with bocconcini, rocket and aged balsamic dressing
£22.30

SALADS

Superfood Salad **VE**
Tenderstem broccoli, minted quinoa and avocado, pumpkin seeds, sunflower
seeds and pomegranate dressing
£19.60

Little Gem Lettuce with Caesar Dressing **V**
Shaved pecorino and croutons
£14.20

Add chargrilled tuna steak or grilled chicken breast
£10.90

Platinum Jubilee Coronation Chicken 
Chicken breast, roasted cauliflower, couscous, broccoli stalks and spiced savoury
granola
£17.40

DESSERTS

Wimbledon Strawberries and cream 
Plant based cream available on request
£2.50

Lemon Tart
Kentish raspberries and raspberry mousse
£7.00

Centenary Raspberry Eton Mess **VE**
£7.10

Chocolate Tart
Pouring cream
£7.10

Food Allergies and Intolerances; If you have a food allergy or intolerance, please ask a member of our team for the allergen information, so you can make an informed choice on your food.

Dietary/Allergens Key:

VE = Vegan, V = Vegetarian  A Championships favourite

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information and check the allergen sheets provided.