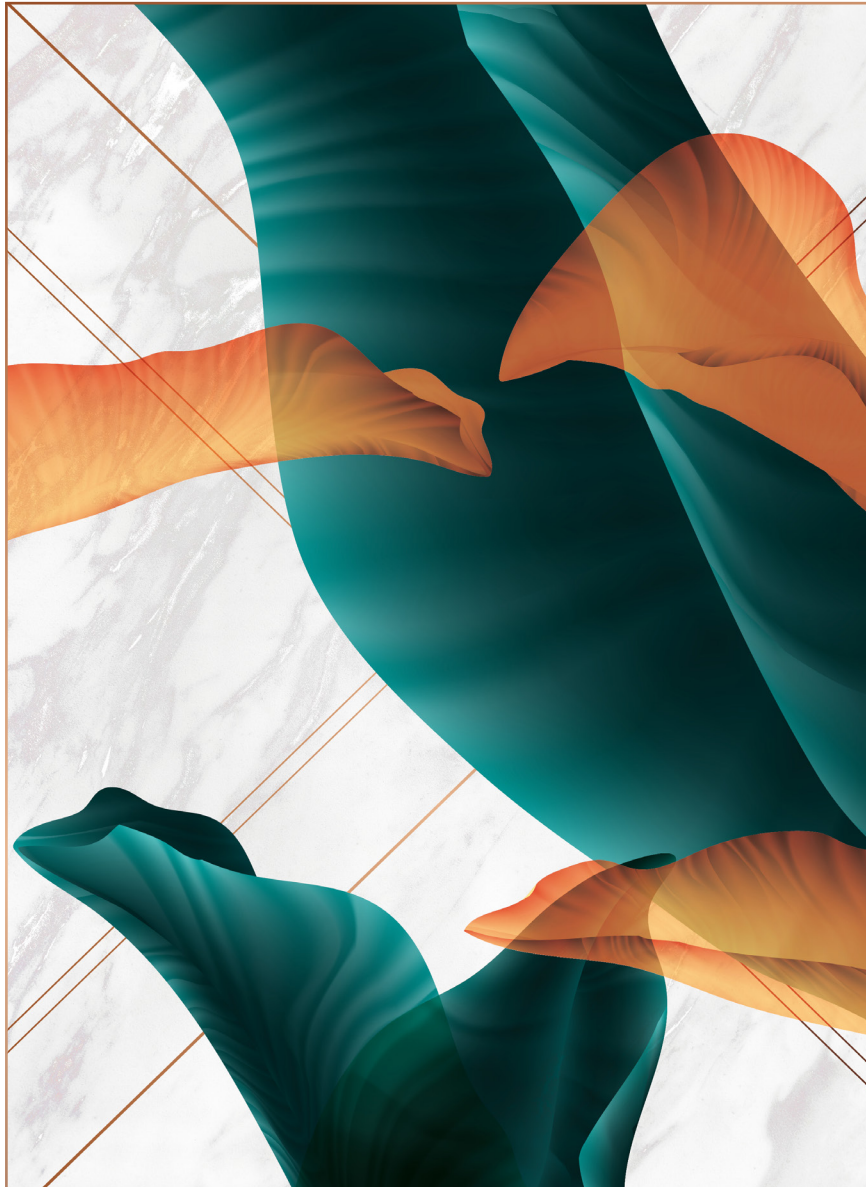


À LA CARTE



START WITH

Glass of
PERRIER JOUËT
BRUT NV 12.5

NEGRONI
Tanqueray Gin, Campari
& Sweet Vermouth 11.0

COINTREAU FIZZ
Cointreau, Fresh Lime
Juice & Soda 9.0

MARTINI
Gin or Vodka
& Vermouth

BLOODY MARY
Vodka, Bloody Mary
mix & Tomato Juice 10.5

LIGHT BITES

Rustic bread with olive oil
and balsamic 3.0 (vg)

Century meze platter 6.5

Barbeque beef short rib 8.5

Crisp breaded fish fingers with tomato
ketchup 6.5

Truffle rarebit with Parma ham 6.5

Nocellara olives 4.5 (vg)



SALADS

Avocado Superfood Salad (vg)
(Small 12.5 / Large 14.5)
Yuzu dressing

Burrata & Heritage Tomatoes (v)
(Small 10.0 / Large 12.0)
Lovage pesto

Classic Caesar Salad
(Small 10.0 / Large 12.0) (+ chicken 3.0)
Crostini, fresh anchovies, parmesan shavings

STARTERS

Soup of the day (v) 8.0

Seared Tuna 12.0
Cucumber, pak choy,
wasabi mayonnaise

Carpaccio of Beef 11.5
Pickled walnuts,
quail eggs, truffle oil

Medley of wild and
cultivated mushrooms (v) 8.5
Truffle cream, roasted hazelnuts,
crostini

Spiced courgette
and cumin fritters (vg) 9.5
Courgette salad, coconut broth,
roasted cashew nuts

Treacle Cured Salmon 9.5
Pickled beetroot, ginger and
lemongrass puree

MAIN COURSE

Pea and Goats Cheese Risotto (v) 16.0
Goats cheese crumble, pea shoots

Century Gourmet Beef Burger 16.0
Toasted brioche bun, cheese, crispy bacon, tomato, gherkin, baby
gem, tomato relish, triple cooked chips

Beetroot, Sweetcorn and Quinoa Burger (vg) 12.5
Toasted vegan bap, vegan cheese, tomato,
gherkin, baby gem, tomato relish, triple cooked chips

Roasted Breast of Chicken 16.5
King oyster mushrooms, asparagus, roasted garlic, mushroom sauce

Pan-fried Seabass 22.5
Buttered spinach, mussels, red wine shallots, pernod cream

Mushroom Tagliatelle (Small/large) 12.5 / 14.5
Wild and cultivated mushrooms,
truffle cream sauce, parmesan shavings

Sirloin Steak 18.5
Triple cooked chips, bearnaise sauce, Watercress

Chateaubriand for Two 48.0
Peppercorn sauce, bearnaise, or salsa verde (+2 sides)

Rump of Lamb 24.5
Roast garlic, pea puree, fondant potatoes, red wine sauce

Battered Cod 15.0
Triple cooked chips, tartare sauce, minted peas

Miso and Honey spiced aubergine (v) 12.5
Miso sauce, spring onions, red pepper, aubergine caviar

SIDES

4.5

Paprika salted triple
cooked chips (vg)

Heritage tomato
salad with shallots (v)

Sweet potato fries (v)

Buttered green (v)

Cheesy mash (v)

Pancetta mac and cheese

Mixed leaf salad (vg)

DESSERTS

Chocolate Cremeaux (v) 8.5
Honeycomb, salted caramel icecream,
butterscotch sauce, chocolate tuile

Rum Infused Pineapple (v) 8.0
Pineapple jelly, lychee sorbet

Rhubarb and Custard Pannacotta (v) 7.0
Preserved rhubarb, English cream

Orange Posset 9 (v) 8.0
Orange curd, orange sorbet,
burnt meringue

Strawberry Frasier (v) 8.0
Strawberry coulis, strawberry meringue,
chantilly cream

Neal's Yard Dairy Cheese Selection (v) 8.0
Thyme honey, selection of biscuits

Please direct any enquiries related to food allergies or intolerance to your server | A discretionary 12.5% service charge will be added to your bill

v - Vegetarian | vg - Vegan | Dairy products substituted for vegan alternatives