

A LA CARTE



CENTURY

NIBBLES	Century mezze platter <i>vg, gfo</i>	7.5	Gnocchi nduja & mascarpone	7.0
	Norcellara olives <i>gf, vg</i>	5.0	Salt & pepper squid	7.0
	Bread & butter basket <i>vg</i>	4.0	Wild mushroom & truffle arancini	6.5
	Mixed spicy nuts	4.5	Parmesan skin, with honey, salt & pepper	4.5
STARTERS	GAZPACHO Roast pepper & tomato, with garlic, dill oil, cucumber & basil cress <i>vg, gf</i>	6.5	STONE BASS CEVICHE Avocado, roasted nori, with honey & ginger dressing	13
	SPICY TUNA TARTARE Avocado, creme fraiche, wonton crisps, spring onion & sesame seeds <i>gfo</i>	14	BEEF CARPACCIO Crispy bread, rocket, celeriac & truffle <i>gfo</i>	14
	MUSSELS Coconut milk, lemongrass, chilli, spring onion & lime	10.0	BURRATA Heritage tomato, crostini <i>v</i>	9.5
MAINS VEGETABLES	PUMPKIN TORTELLONI Roasted butternut squash & sage, topped with pumpkin seeds <i>v</i>	12.5	WILD MUSHROOM RISOTTO Black truffle & parmesan <i>v or vg</i>	16
	AVOCADO SUPERFOOD SALAD Kale, pomegranate, cucumber, radish, seeds & orange dressing <i>vg</i>	11/15	VEGGIE/VEGAN BURGER Aubergine, beef tomato, vegan cheese, pesto, salad & triple cooked chips <i>gfo</i>	16
FISH	SMOKED FISH PIE Salmon, haddock, prawns, cockles & breadcrumbs	16.0	SEA BASS Tomato concasse, samphire, spiced Savoy cabbage & langoustine jus <i>gf</i>	19.50
	COD SUPREME Crushed potato, caramelised onion, cappers & butter lemon sauce <i>gf</i>	21.5	TIGER PRAWNS Salt baked, with olive oil & charred lemon, with mixed side salad <i>gf</i>	20
	CRAB SPAGHETTI Red pesto, cherry tomato & carrot purée	23	CAESAR SALAD Baby gem, anchovies, croutons, egg & parmesan shavings <i>gfo</i> add: chicken	11/15 3.0
MEAT	CRISPY PORK BELLY Diced apple, mustard, apple purée & red wine jus <i>gfo</i>	20.5	CONFIT DUCK LEG Charred baby gem & orange yoghurt <i>gf</i>	19
	RUMP OF LAMB Baby carrots, olive oil mash potato & red wine <i>gf</i>	23	CENTURY BEEF BURGER Cheddar cheese, beef tomato, salad & smoked bacon ketchup <i>gfo</i>	17.50
			CHICKEN PAILLARD Chorizo, truffle mayonnaise & endive <i>gfo</i>	17
<b>STEAK SELECTION</b> Served with a mushroom and watercress garnish				
	6oz SIRLOIN	18	1KG T-Bone	68.0
	10oz RIB-EYE	27	1KG Cote de Boeuf	65.0
	500G CHATEAUBRIAND 28 days dry aged (For two)	60	Add sauces: Bearnaise, Peppercorn or Chimichurri	2.5
SIDES	Paprika triple-cooked chips <i>vg</i>	4.5	Mac & cheese with breadcrumbs	5.0
	Sweet potato fries <i>vg</i>	4.5	Tomato & onion salad, balsamic dressing	4.5
			Truffle & brie mashed potato <i>v</i>	5.0

*v* vegetarian  
*vg* vegan  
*gf* gluten free  
*gfo* gluten free option

Please speak to your server for allergen or dietary information. A discretionary 12.5% service charge will be added to your bill.