

## TO SHARE



<b>PECORINO &amp; TRUFFLE MIX NUTS (v)</b>	4	<b>NORCELLARA OLIVES (vg)</b>	3.5	<b>SMOKED ALMONDS (vg)</b>	3.5
<b>BURRATA</b> with Dukkah, Olive Oil & Rocket (v)	7.5	<b>HUMMUS</b> with Warm Pitta Bread & Za'atar (v)	5	<b>FORMAN'S SMOKED SALMON</b> with Caper Berries, Dill Yoghurt & Grilled Bread	12
<b>CURED MEAT PLATTER</b> with Cornichons & Grilled Bread	16				

## SANDWICHES



11:30am to 4pm

<b>AVOCADO CLUB</b> Granary Bread with Avocado, Tahini, Beef Tomato, Gem Lettuce, Egg Mayo (v)	5.5
<b>CENTURY CLUB SANDWICH</b> Granary Bread with Cured Bacon, Sliced Free Range Chicken, Beef Tomato, Gem Lettuce, Egg Mayo	8
<b>SMOKED SALMON</b> Warm Pitta, Marinated Cucumber, Dill Yoghurt & Wild Rocket	6.5
<b>EXTRAS</b> Crisps, Fries, Sweet Potato Fries, Leaf Salad	2

## SALADS



<b>LINE CAUGHT YELLOW FIN TUNA NIÇOISE</b> Egg, Spring Onion, White Anchovy, Niçoise Olives, Radishes, Celery, Peppers & Salad Leaves	15
<b>CHICKEN CAESAR</b> Free Range Chicken Breast, Baby Gem, Cured Bacon, Anchovy, Chive, Croutons & Parmesan	12 / 15
<b>BLYTHBURGH HAM HOCK AND DUCK EGG</b> Green Beans, Salad Leaves, Hazelnut & Honey Dressing	8 / 12
<b>TIGER PRAWN &amp; KAFFIR LIME SALAD</b> with Herloom Tomato, Avocado & Cucumber & Lemongrass	12

## SIDES



<b>STEAMED/ROASTED NEW POTATO</b> with Rosemary & Garlic (v)	4	<b>GRILLED BROCCOLI</b> with Sesame & Peanut (vg)	4	<b>POTATO FRIES (vg)</b>	4
<b>SWEET POTATO FRIES (vg)</b>	4.5	<b>CREAMY MASHED POTATO (v)</b>	4.5	<b>ISLE OF WHITE HEIRLOOM TOMATOES</b> with Za'atar (vg)	4.5
<b>BABY GEM</b> with Caesar Dressing & Parmesan	4.5	<b>ORGANIC MIXED GREENS</b> with Ginger & Soy (vg)	4.5		

V - vegetarian VG - vegan

a discretionary 12.5% service charge will be added to your bill  
Please direct any enquires related to food allergies or intolerance to your server.

## STARTERS



<b>GRILLED CORNISH MACKEREL</b> with Miso, Beetroot & Pickled Turnips	9
<b>PAN FRIED FOIE GRAS</b> with Confit Duck, Endive, Bourbon Preserved Cherries and Grilled Walnut & Raisin Bread	16
<b>CHARRED OCTOPUS</b> with Rose Harissa Cassava Charcoal, Lemon Yoghurt & Sea Lettuce	12
<b>FRIED FRESH TOFU &amp; TRUFFLE</b> with Burnt Onion Dashi & Shimenji Mushroom (vg)	9
<b>ROASTED SWEET POTATO &amp; CHICKPEAS</b> Peppers & Tomato Stew, Coriander, Almond & Urfa Chilli Dressing (vg)	7.5
<b>SHROPSHIRE SPLIT PEA SOUP</b> with Bacon Ice Cream	7

## MAINS



<b>ORGANIC SUFFOLK QUINOA &amp; SWEETCORN BURGER</b> Barrel Aged Feta, Brioche Bun, Tomato & Urfa Jam, Lemon Yoghurt & Fries (v)	14
<b>TIGER PRAWN ARRABIATA</b> Penne Pasta, Tomato, Chilli, Basil & Parmesan <small>Gluten Free Available</small>	15
<b>FRESH TAGLIATELLE CARBONARA</b> Pancetta, Smoked Yolk & Parmesan <small>Gluten Free Available</small>	14
<b>PENNE ALLA NORMA</b> with Tomato, Aubergine, Chilli, Basil & Manouri & Vegan Parmesan (v) <small>Gluten Free Available</small>	12
<b>ROASTED MONKFISH TAIL ROLLED IN PARMA HAM</b> with Courgette & Onion Bayildi and Cherry Tomato	23
<b>SALMON</b> with Romanesco, kefir, Cauliflower & Smoked Salmon Gnocchi	22
<b>HERITAGE PUMPKIN &amp; PORCINI MUSHROOM</b> with Roasted Potato Broth & Onion Petals (v)	15

<b>JOSPER GRILL</b>	
<b>RUMP OF LAMB FROM DUCKLINGTON FARM</b> with Shallot Purée & Rosemary Jus	20
<b>NORFOLK BLACK CHICKEN BREAST</b> with Bacon Jam & Madeira Sauce	19
<b>MATURED AGED SPEYSIDE ABERDEEN ANGUS BEEF BURGER</b> served in a Brioche Bun, Tomato Relish, Cured Bacon, Montgomery Cheddar & Fries	16
<b>30 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 13oz RIB EYE STEAK</b>	28
<b>25 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 7oz FILLET STEAK</b>	30
Béarnaise or Green Peppercorn Sauce +£2	

## DESSERTS



<b>CENTURY APPLE</b> Hazelnut Crumble, Cinnamon, Apple & Zubrowka Sorbet (v)	8
<b>RASPBERRY CHEESECAKE</b> with Honey & Oat and Raspberry Sorbet	7
<b>LIGHT CHOCOLATE MOUSSE</b> with Hazelnut Ice Cream & Cacao Nibs Tuile (vg)	6
<b>SELECTION OF SORBET &amp; ICE CREAM</b>	5
<b>NEALS YARD BRITISH CHEESES</b> with Oat and Buttermilk Crackers & Membrillo	10

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