

TO SHARE



PECORINO & TRUFFLE MIX NUTS (v)	4	NORCELLARA OLIVES (vg)	3	SMOKED ALMONDS (vg)	3
BURRATA with Dukkah, Olive Oil & Rocket (v)	7.5	HUMMUS with Warm Pitta Bread & Za'atar (v)	4.5	FORMAN'S SMOKED SALMON with Caper Berries, Dill Yoghurt & Grilled Bread	12
CURED MEAT PLATTER with Cornichons & Grilled Bread	16				

SANDWICHES



11:30am to 4pm

AVOCADO CLUB Granary Bread with Avocado, Tahini, Beef Tomato, Gem Lettuce, Egg Mayo (v)	5
CENTURY CLUB SANDWICH Granary Bread with Cured Bacon, Sliced Free Range Chicken, Beef Tomato, Gem Lettuce, Egg Mayo	7
SMOKED SALMON Warm Pitta, Marinated Cucumber, Dill Yoghurt & Wild Rocket	6
EXTRAS Crisps, Fries, Sweet Potato Fries, Leaf Salad	2

SALADS



LINE CAUGHT YELLOW FIN TUNA NIÇOISE Egg, Spring Onion, White Anchovy, Olives, Radishes, Celery, Peppers & Salad Leaves	15
CHICKEN CAESAR Free Range Chicken Breast, Baby Gem, Cured Bacon, Anchovy, Chive, Croutons & Parmesan	12 / 15
HAM HOCK AND DUCK EGG Green Beans, Salad Leaves, Hazelnut & Honey Dressing	7.5 / 11
ROASTED SWEET POTATO & CHICKPEAS Peppers & Tomato Stew, Coriander, Almond & Urfa Chilli Dressing (vg)	7.5
TIGER PRAWN & LEMON GRASS SALAD Isle of Wight Heirloom Tomato, Avocado, Cucumber & Kaffir Lime Dressing	11

SIDES



£4 EACH

STEAMED JERSEY ROYALS with Seaweed Butter (v)	GRILLED BROCCOLI with Sesame & Peanut (vg)	POTATO FRIES (vg)
SWEET POTATO FRIES (vg)	CREAMY MASHED POTATO (vg)	ISLE OF WIGHT HEIRLOOM TOMATOES with Za'atar (vg)
BABY GEM with Caesar Dressing & Parmesan	GREEN BEANS & SHALLOTS (vg)	

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



FILLET OF BEEF TARTARE with Grilled Rosemary Focaccia	10
BAKED SCALLOPS WITH YUZU with Potato, King Oyster Mushroom & Spring Onion	12
SMOKED BEETROOT CARPACCIO Heritage Beets with Xeres Vinegar & Quails Eggs (v)	8
WARM DUCK BREAST & FOIE GRAS CROMESQUI with Celeriac, Onion Petals, Shimeji, Radishes & Pomegranate Molasses	13
CHILLED PEA & MINT SOUP with Bacon Ice Cream	7

MAINS



WILD MUSHROOM BURGER with Brioche Bun, Tomato Relish, Montgomery Cheddar & Fries (v)	14
TIGER PRAWN ARRABIATA Penne Pasta, Tomato, Chilli, Basil & Parmesan <small>Gluten Free Available</small>	15
FRESH TAGLIATELLE CARBONARA Panchetta, Smoked Yolk & Parmesan <small>Gluten Free Available</small>	14
PENNE ALLA NORMA with Tomato, Fried Aubergine, Chilli, Basil & Ricotta (v) <small>Gluten Free Available</small>	12
ROASTED MONKFISH TAIL ROLLED IN PARMA HAM with Grilled Courgette & Sweet Cherry Tomato Dressing	21
STEAMED WILD SEA BASS with Artichoke Barigoule & Grilled Spring Onions	22
CENTURY GARDEN Sweet Potato, Caviar Aubergine, Confit of Datterini Tomato & Shimeji Mushroom, Edible Soil & Radishes (vg)	14

JOSPER GRILL	
KENTISH FORGE FARM RUMP OF LAMB with Shallot Purée & Rosemary Jus	18
GLOUCESTERSHIRE CHICKEN BREAST with Bacon Jam & Madeira Sauce	17
MATURED AGED SPEYSIDE ABERDEEN ANGUS BEEF BURGER served in a Brioche Bun, Tomato Relish, Cured Bacon, Montgomery Cheddar & Fries	16
30 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 13oz RIB EYE STEAK with Béarnaise or Green Peppercorn Sauce	28
25 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 7oz FILLET STEAK with Béarnaise or Green Peppercorn Sauce	28

DESSERTS



CENTURY APPLE CRUMBLE Hazelnut Crumble, Cinnamon, Apple & Zubrowka Sorbet (v)	9
BAILEYS & MILK CHOCOLATE MOUSSE with Chocolate Snap & Pop Candy	7
STRAWBERRY GARIGUETTE & BASIL PARFAIT with Aged Balsamic & Strawberry Sorbet (v)	7
SELECTION OF SORBET & ICE CREAM	5
BRITISH CHEESES with Oat and Buttermilk Crackers & Membrillo	10

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