

TO SHARE



CRUNCHY GIANT CORN (vg) 3	NORCELLARA OLIVES (vg) 3	SMOKED ALMONDS (vg) 3
PECORINO & TRUFFLE MIX NUTS (v) 4	HUMMUS (v) With Warm Pita Bread & Za'atar 4.5	GOOSE RIELLETTE With Cornichon & Grilled Bread 6
BURRATA (v) With Dukkah, Olive Oil & Rocket 7.5	CURED MEAT PLATTER With Cornichon Grilled Bread 16	FORMAN'S SMOKED SALMON With Capper Berries, Dill Yoghurt & Grilled Bread 12

SANDWICHES



11:30am to 4pm

AVOCADO CLUB (v) Granary Bread With Avocado, Tahini, Beef Tomato, Gem Lettuce, Egg Mayo 5
CENTURY CLUB SANDWICH Granary Bread With Cured Bacon, Sliced Free Range Chicken, Beef Tomato, Gem Lettuce, Egg Mayo 7
SMOKED SALMON Warm Pita, 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 11 / 14
HAM HOCK AND DUCK EGG Green Beans, Salad Leaves, Hazelnut & Honey Dressing 7 / 10
ROASTED SWEET POTATO & CHICKPEAS (vg) Peppers & Tomato Stew, Coriander, Almond & Urfa Chilli Dressing 7.5

SIDES



4 EACH

POTATO FRIES (vg)	GRILLED BROCCOLI (vg) With Sesame & Peanut	ROASTED HERITAGE CARROT With Dukkah
SWEET POTATO FRIES (vg)	CREAMY MASHED POTATOES	SAUTEED NEW POTATO With Gremolata
BABY GEM With Ceasar Dressing & Parmesan		

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



CORNISH OCTOPUS With Heirloom Tomato, Za'atar, Shimenji Mushroom & Samphire 11
CREAMED CARROT SOUP With Heritage Carrot & Coconut 7
CHERRY ORCHARD PORK BELLY with Ras El Hanout, Cauliflower & Century Apple 9
CONFIT DUCK EGG With Chanterelle Mushroom, Cipollini Onion & Wild Tardivo 8
NATIVE LOBSTER TORTELLONI With Shellfish Bisque 15/19
CREEDY CAVER DUCK BALLOTINE With Brioche, Pistacchio, & Sour Morello Cherries & Onion Relish 10

JOSPER GRILL



KENTISH FORGE FARM RUMP OF LAMB With Shallot Puree & Rosemary Jus 17
GLOUCESTERSHIRE CHICKEN BREAST With Bacon Jam & Madeira Sauce 17
MATURED AGED ABERDEEN ANGUS BEEF BURGER Served In A Brioche Bun, Tomato Relish, Cured Bacon, Montgomery Cheddar & Fries 16
30 DAY DRY AGED ABERDEEN ANGUS 13oz RIB EYE STEAK With Bearnaise Or Green Peppercorn Sauce 30
25 DAY DRY AGED ABERDEEN ANGUS 7oz FILLET STEAK With Bearnaise Or Green Peppercorn Sauce 30

MAINS



CORNISH COD & CREAMY POLENTA With Baby Squid & Sauce Viegé 17
MIDDLE WHITE PULLED PORK BURGER Served In A Charcoal Brioche Bun, Chivas Bbq Sauce, Mortadella, Sparkenhoe Red Leicester & Fries 16
WILD MUSHROOM BURGER (v) With Black Brioche Bun, Tomato Relish, Veggie Bacon, Montgomery Cheddar & Fries 14
TIGER PRAWN ARRABIATA Penne Pasta, Tomato, Chilli, Basil & Parmesan 15 <small>Gluten free +E1</small>
FRESH TAGLIATELE CARBONARA Panchetta, Smoked Yolk & Parmesan 14 <small>Gluten free +E1</small>
GRILLED AUBERGINE (v) Tahini, Fresh Tofu, Walnut & Pomegranate 14

DESSERTS



RASPBERRY & CHAMPAGNE POSSET With Persian Love Cake 7
CENTURY CHOCOLATE DELICE 7
SELECTION OF SORBET & ICE CREAM WITH MACAROONS 5
NEAL'S YARD CHEESE PLATE With Lavosh crisp bread, crackers & Membrillo 9.5

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