

## TO SHARE



<b>PECORINO &amp; TRUFFLE MIX NUTS</b> (v)	4	<b>GIANT GREEN OLIVES</b> (vg)	3.5	<b>SMOKED ALMONDS</b> (vg)	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> Avocado, tahini, beef tomato, gem lettuce, egg mayo on granary bread (v)	6
<b>CENTURY CLUB SANDWICH</b> Cured bacon, sliced free range chicken, beef tomato, gem lettuce, egg mayo on granary bread	9
<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>ORGANIC QUINOA &amp; BABY SPINACH SALAD</b> with manouri cheese, sweet potato, pomegranate, pine nut, lemon & cranberries (v)	8

## SIDES



<b>SWEET POTATO FRIES</b> (vg)	4.5	<b>GRILLED BROCCOLI</b> with sesame & peanut (vg)	4	<b>POTATO FRIES</b> (vg)	4
<b>BABY GEM</b> with caesar dressing & parmesan	5	<b>CREAMY MASHED POTATO</b> (v)	4.5	<b>ISLE OF WHITE HEIRLOOM TOMATOES</b> with za'atar (vg)	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>PRESSED FOIE GRAS &amp; CONFIT DUCK</b> with pistachios, morello cherries & ginger bread	16
<b>CHARRED OCTOPUS</b> with rose harissa, cassava charcoal, lemon yoghurt & samphire	12
<b>POACHED &amp; SMOKED BRADDOCK DUCK EGG</b> with wild mushroom & truffle potato mousseline	9
<b>POTTIMARRON SQUASH SOUP</b> with whipped goat's curd, puffed tapioca & pumpkin seeds (v)	7

## MAINS



<b>ORGANIC SUFFOLK QUINOA &amp; SWEETCORN BURGER</b> Barrel aged feta, brioche bun, tomato & urfa chilli jam, lemon yoghurt & fries (v)	15
<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 cherry tomato, courgette & onion bayildi	23
<b>LIGHTLY POACHED SALMON</b> with Romanesco, Kefir, cauliflower & smoked salmon gnocchi	22
<b>CENTURY WINTER GARDEN</b> with carlin peas, girolle mushrooms, delica squash, quince, cauliflower & fava miso	14

<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	17
<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>BAKED ALASKA</b> flambé with Wray & Nephew rum, pistachio gelato & panettone classico	8
<b>SAFFRON POACHED PEAR</b> with biscotti, chocolate & amaretto sorbet	7
<b>CHOCOLATE DELICE</b> with hazelnut praline & Bailey's ice cream	6
<b>SELECTION OF SORBET &amp; ICE CREAM</b>	5
<b>NEALS YARD BRITISH CHEESES</b> Membrillo, oat & buttermilk crackers	10

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## Ghani Ould-Rabah

### EXECUTIVE CHEF

Chef Ghani's culinary journey started from a very early age. As a third generation Chef, Ghani's mother and grandfather played a pivotal role in influencing his career path. Originally from North Africa, Ghani was classically trained in the South of France before coming to Britain to work in some of the most prestigious Michelin-star restaurants. He has worked in London's Ottolenghi, Hakkasan and Viajante to name but a few.

Ghani's love of Asian flavours and techniques, particularly Japanese, have been largely influenced during his time working under Executive Chef, Yoshihiro Murata at Chysan. During this time Ghani had first-hand experience of travelling to Kyoto in Japan, gaining valuable culinary insights.

Ghani's passion and knowledge of food is matched by his talent for sourcing top quality, local ingredients which provide the benchmark for his take on modern classic British cuisine. Never far away are influences from his Middle Eastern heritage. His dishes are packed with intense flavours and diverse textures.



“One cannot think well, love well, sleep well,  
if one has not dined well.”

VIRGINIA WOOLF