



AUTUMN EVENTS
MENU

BREAKFAST

WORKING BREAKFAST

£16 pp

Mini croissants & pain au chocolat
Granola, greek yoghurt, berries & dry fruits
Tea & Coffee

LIGHT BREAKFAST

£22 pp

Choose 4 from the below selections
(tea & coffee included)

CENTURY BREAKFAST

£26 pp

Choose 6 from the below selections
(tea & coffee included)

FROM THE BAKERY

Oat & seed muffin (v)

Blueberry muffin (v)

Poppy & lemon cake (v)

Carrot & walnut cake (v)

Century chocolate cookies (v)
(gluten-free available)

CLASSIC

Fruit & mixed berry salad (gf) (vg)

Fruit granola, yoghurt & berries (v)
(gluten-free available)

Bacon & egg mini english muffin

Egg & cheese mini english muffin (v)

SAVOURY

Egg white omelette roll (v)

Foreman's smoked salmon bagel

Sweet potato & quail egg nest

HEALTHY

Chia seed, banana & coconut pudding (vg) (gf)

Date & hazelnut energy balls (vg) (gf)

Overnight quinoa porridge, mango & lime (vg) (gf)

Avocado on toast, jalapeno & radish (vg) (gf)

Pineapple & kiwi kebab (vg) (gf)

Puffed rice cake, bitter chocolate, dry fruit & pistachios (vg) (gf)

ADDITIONAL ITEMS

Fruit platter (vg) (gf) (serves 3) £20

Oat & seed muffin (v) £2.5

Blueberry muffin (v) £2.5

Mini croissants & Mini pain au chocolat £1 pp

Century chocolate brownies £1.5 pp



A discretionary 15% service charge will be added to your bill.
All prices subject to VAT at prevailing rate.

Please note that our menu items may contain allergens or may have come in contact with items containing allergens, especially nuts and gluten as we handle them in our kitchen. If you have a food allergy or special dietary requirement, please contact us for more information so that we can guide you to make a safe food choice.

WORKING LUNCH

LIGHT LUNCH £22 | 2 sandwiches • 2 bites • 1 salad • 1 dessert

REGULAR LUNCH £26 | 3 sandwiches • 2 bites • 2 salads • 1 dessert

SANDWICH SELECTION

Served in artisan breads (Gluten free bread available)

Foreman's smoked salmon bagel

Century club sandwich

Aged longhorn beef pastrami, horseradish sauce,
sauerkraut & watercress

Hot salt beef bagel

Egg mayo & sun-dried tomatoes (v)

Artichoke, sundried tomatoes & olive tapenade (vg)

Falafel & chermoula wrap (vg)

SALADS

Kale Caesar (v/vg)

Kabocha squash & seeds (v/vg)

Heirloom tomatoes, za'atar, lemon & leaf salad (vg) (gf)

Wild rice & chickpea salad, cumin, cranberry, mixed nuts & herbs
(vg) (gf)

Canarian potatoes & mojo sauce (v)

SMALL BITES

Fish Cakes & tartar sauce (gf)

Japanese fried chicken, ginger, soy & sesame dip (gf)

Roasted sweet potato, guacamole & tomato salsa creole (vg) (gf)

Potato & pepper frittata & smoked paprika labneh (V) (gf)

Sweet potato fries (vg) (gf)

DESSERTS

Century chocolate brownie (v)
(gluten-free on request)

Seasonal fruit salad, mint & pomegranate (vg) (gf)

Victoria sponge cake (v)

Autumn Mess (v) (gf)

ADDITIONAL ITEMS

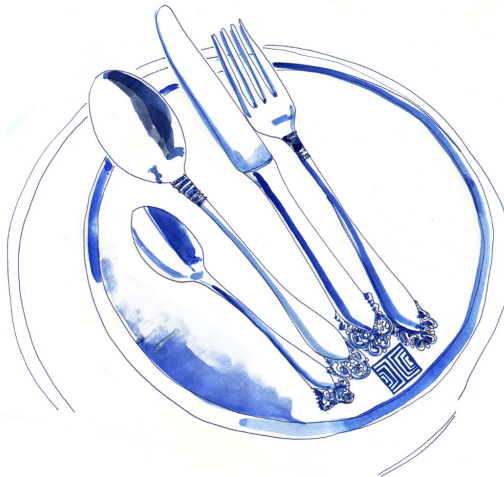
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CANAPÉS

MINIMUM GROUP OF 15

6 CANAPÉS
£20pp

10 CANAPÉS
£30pp

Our chef is delighted to meet with you & design a personal canapé menu

MEAT

Mature angus beef burger, cheddar & tomato relish

Lamb merguez sausage pinwheel & rose harissa mayonnaise

Crispy Moroccan chicken skewer, preserved lemon & mint yoghurt (gf)

Parma ham wrapped bocconcini mozzarella, basil & aged balsamic (gf)

Chorizo, potato croquette & romesco sauce

FISH

Tuna tartare (gf)

Tiger prawn & Marie Rose sauce (gf)

Smoked salmon & dill yoghurt lolly & caviar (gf)

Mini cod & chips, tartare sauce

VEGETARIAN (v)

Organic quinoa & sweetcorn burger, barrel aged feta & smokey chipotle BBQ sauce (v)

Truffle & wild mushroom cone & whipped goats curd (v)

Colston Basset & cranberry quiche (v)

Beetroot & sumac tartare, goats cheese, pomegranate & hazelnut (v)

VEGAN (vg)

Minted pea filo tart & almond feta (vg)

Aubergine, ginger gyoza & ponzu (vg)

Chickpea sable', hummus & dukkah (vg) (gf)

Jackfruit tostada, chipotle & pickled radish (vg)

DESSERT

Salted chocolate tart & Armagnac mascarpone (v)

Cherry & chocolate cheesecake (gf)

Baileys tiramisu (v)

Vegan meringue, pistachio & raspberry (vg) (gf)

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BOWL FOOD

MINIMUM GROUP ORDER OF 15

3 CHOICES
£20pp

5 CHOICES
£30pp

FROM THE FARM

Dry aged short rib of beef, shallot & mashed potato (gf)

Lamb kofta, barrel aged feta, spiced tomato sauce & lemon yoghurt (gf)

Crispy miso fried chicken & green bean stir fry

FROM THE SEA

Mini cod & chips & tartare sauce

Baked sea bream, chimichurri & roasted potatoes (gf)

Thai prawn cakes, ginger & sweet chilli sauce (gf)

FROM THE LAND (v)

Brown butter gnocchi, porcini & pecorino (v)

Truffle mac & cheese (v)

Butternut squash risotto, goat's cheese, dry cranberries & thyme (v) (gf)

Celeriac, chestnuts, sprouts, cider apples & sage (v) (gf)

FROM THE EARTH (vg)

Chermoula roasted cauliflower, organic quinoa tabbouleh (vg) (gf)

Heritage carrots, savoury granola & sweet coriander drizzle (vg)

Szechuan braised aubergine, spring onion, crispy shallots & steamed rice (vg) (gf)

DESSERT

Baileys milk chocolate mousse & brownie crumble (gf)

Upside down lemon curd tart & meringue (v)

Pumpkin parfait, cranberries, coconut & pecan (vg) (gf)

Sticky toffee pudding, chai & salted caramel sorbet (vg)

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PRIVATE DINING

PLEASE SELECT ONE STARTER, MAIN & DESSERT FOR ENTIRE GROUP

£45 PP

STARTER

Carpaccio of seared Aberdeen angus fillet of beef
Borettane onions, parmesan, rocket, radishes & truffle dressing (gf)

Century cherry smoked salmon, marinated fennel & cucumber

Poached egg, truffled potato mousseline & wild mushrooms (v) (gf)

Salt baked celeriac, smokey shimenji, kale & hazelnut (vg) (gf)

MAIN

Short rib of beef, dark ale, parsnip mash, Portobello mushroom, bacon & red wine sauce (gf)

Free range chicken breast, tarragon gnocchi, onion petals & cream porcini sauce

Squash & wild mushroom wellington, chestnut, sprouts & onion gravy (vg) (gf)

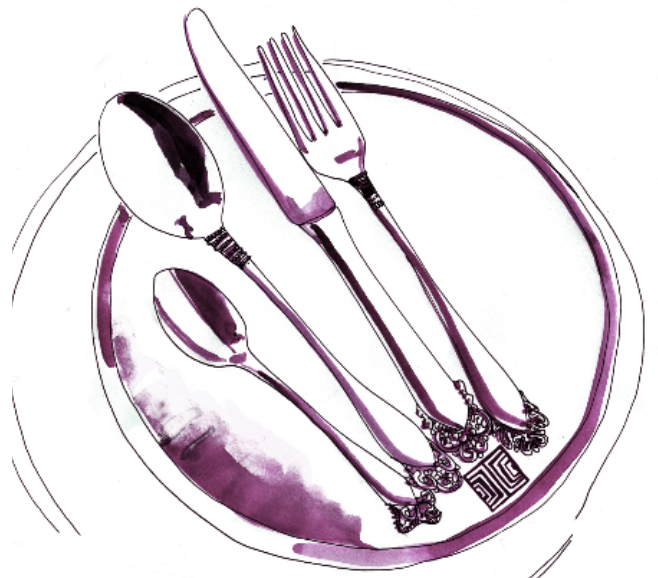
Herb crusted Cornish cod, boulangère potatoes & squid vinaigrette

DESSERT

Spiced carrot cake, macadamia frosting & orange sorbet (vg)

Salted chocolate tart, orange & Armagnac ice cream (v)

Poached pear & clementine, meringue, plum & mulled wine sorbet (v)



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PRIVATE DINING

PLEASE SELECT ONE STARTER, MAIN & DESSERT FOR YOUR
ENTIRE GROUP

£55 PP

STARTER

Carpaccio of seared Aberdeen angus fillet of beef
Borettane onions, parmesan, rocket, radishes & truffle dressing (gf)

Crusted scallops, baby potatoes, shimenji, & brown shrimp velouté

Smoked heritage beets, quail egg, quince, pistachios & Jeres (v)

Maple roasted heirloom carrots, za'atar, almond labneh & Dukkah (vg)

MAIN

Squash & wild mushroom wellington, chestnut, sprouts & onion gravy (vg) (gf)

Confit roasted duck leg, potato pavé, almond purée & griottine cherry sauce (gf)

Lamb rump, dauphinoise potato, shallot purée, smoked tomato & rosemary sauce (gf)

Pan-fried sea bass, Brixham crab mash, pine nuts, caper & lemon salsa (gf)

DESSERT

Spiced carrot cake, macadamia frosting & orange sorbet (vg)

Salted chocolate tart, orange & Armagnac ice cream (v)

Poached pear & clementine, meringue, plum & mulled wine sorbet (v)

Neal's yard British cheese oat crackers & preserved apple

TO FINISH

Petit fours

