



START WITH

A GLASS OF
PERRIER JOUËT
BRUT NV 12.5

NEGRONI 11
Tanqueray gin, Campari
& sweet vermouth

APEROL SPRITZ 10.5
Aperol, Prosecco
& soda

MARTINI
Gin or vodka
& vermouth

BLOODY MARY 10.5
Vodka, Bloody Mary mix
& tomato juice

GRAZE 5pm -11pm



SMALL PLATES

Giant green olives 3.5
Smoked almonds 3.5
Pecorino truffle nuts 4
Bombay baby squid, red chutney 5
Cheese balls, Romesco sauce 4
Black pudding nuggets, burnt apple ketchup 5
Buffalo popcorn cauliflower, vegan blue cheese dip (vg) 4
Cornish crab, wild mushroom rarebit 8
Pork, holy basil, quail egg 8

Octopus, marcona almonds, saffron potato 9
Scallops, smoked corn, apricot 12
Rose veal tonnato sando 8
Chicken skin skewers, miso glaze 7
Truffle chicken club 9
Kimchi and avocado quesadilla (v/vg) 6.5
Hot salt beef Brick Lane Bagel 7
Smoked salmon & cream cheese Brick Lane Bagel 8

SALADS

Kale caesar (v/vg)
10 (Add Chicken for 3)

Kabocha squash,
seeds (v/vg)
12

Duck, grapefruit,
hazelnut
15

Crab, green papaya,
tamarind
15

LARGE PLATES

Spatchcock chicken, triple cooked chips 16

Cauliflower risotto, capers (v/vg) 15

Braised beef shin, smoked mash 20

Market fish of the day 20

Century burger, triple cooked chips 15

Daily pasta special 16

Ducklington farm rump of lamb, roasted fennel 21

Sicilian red prawns, lemon, gremolata 26

Bavette steak, triple cooked chips 18
Sauces: Cafe de Paris, chimichurri or garlic butter 2

SIDES

(v/vg)

Triple cooked chips
4.5

Smoked beets,
blackberries, hazelnut,
tahini
4.5

Canarian potatoes,
mojo sauce
4.5

Macadamia nut brussels
4.5

Courgette fritters,
parmesan
4.5

Sweet potato fries
4.5

DESSERTS

Daily dessert special 6.5
Burnt butter tart, cherries, almonds 7
Autumn mess, pear, figs, blackberries (v/vg) 6.5
Century chocolate brownie, cookie dough ice cream 6.5
Selection of house made ice creams & sorbets (per scoop) (v/vg) 1.5
Neals yard cheese selection, oat crackers, chutney 10