

À LA CARTE



CENTURY

START WITH

Glass of
PERRIER JOUËT
BRUT NV 12.5

NEGRONI
Tanqueray Gin, Campari
& Sweet Vermouth 11.0

COINTREAU FIZZ
Cointreau, Fresh Lime
Juice & Soda 9.0

MARTINI
Gin or Vodka
& Vermouth

BLOODY MARY
Vodka, Bloody Mary
mix & Tomato Juice 10.5

LIGHT BITES

Rustic bread with olive oil
and balsamic 3.0 (vg)

Hummus, guacamole,
bocconcini and pitta 6.5 (v)

Barbequed beef short rib 8.5

Salmon croquettes, fennel ketchup 6.0

Truffle rarebit with Parma ham 6.5

Norcellara olives 4.5 (vg)



SALADS

Classic Caesar salad
small 10.0 / large 12.0
(+ chicken 3.0)

Avocado superfood salad (vg)
small 12.5 / large 14.50

Confit duck with asparagus,
sweet potatoes and fennel 14.0

Prawns with pink grapefruit
and avocado small 11.0 / large 14.0

STARTERS

Soup of the day 6.0 (v)

Treacle cured salmon, ginger
and lemon coulis 9.5

Dressed crab with pineapple
chutney and goats' cheese 12.0

Carpaccio of beef with
beetroot and parsnips 11.5

Medley of wild and cultivated
mushrooms with truffle cream
and toasted hazelnuts 8.5

Spiced courgette and cumin
fritters, coconut broth 9.5 (vg)

Pan-fried scallops
with apple salad 14.0

MAIN COURSE

Pea and goats cheese risotto 16.0 (v)

Cock a leekie 16.5

Battered cod and chips 15.0

Seabass, buttered spinach and mussels 22.5

Tagliatelle of wild and cultivated mushrooms
small 12.5 / large 14.5 (v)

Miso and honey spiced aubergine 12.5 (vg)

Century gourmet beef burger 16.0

Beetroot, sweetcorn and quinoa burger 12.5 (vg)

Sirloin steak, chips and bearnaise 18.5

Rump of lamb, roast garlic and pea puree 24.5

Chateaubriand for 2, peppercorn sauce,
bearnaise, or salsa verde (+2 sides) 48.0

SIDES

4.5

Paprika salted triple
cooked chips (vg)

Sweet Potato Fries (v)

Heritage tomato
salad with shallots (v)

Spring greens (v)

Smoked potato puree (v)

Pancetta mac and cheese

Mixed leaf salad (vg)

DESSERTS

Chocolate cremeaux, honeycomb,
salted caramel ice cream 8.5

Preserved water melon, berry gazpacho,
prosecco sorbet 8.0

Crème fraiche panna cotta,
preserved rhubarb 7.5

Lemon posset,
lemoncello sorbet 7.50

Orange marmalade
cheesecake 7.0

Neal's Yard Dairy cheese selection,
tomato chutney, aged balsamic 10.0

Please direct any enquiries related to food allergies or intolerance to your server | A discretionary 12.5% service charge will be added to your bill

v - Vegetarian | vg - Vegan | Dairy products substituted for vegan alternatives