

# THE DINING ROOM, SOHO

## STARTERS

<b>seasonal soup</b>	£9
<i>prepared with the finest seasonal ingredients</i>	
<b>seasonal ceviche</b>	£16
<i>crispy corn, sweet potato &amp; tiger milk (gf)</i>	
<b>pan fried scallops</b>	£18
<i>sobrassada butter, seashore vegetables</i>	
<b>grilled king oyster mushroom</b>	£10
<i>pickled carrot, herb crumb, mustard dressing (vg)(gf)</i>	
<b>confit rabbit leg</b>	£12
<i>fennel, tomato &amp; saffron, bitter leaves (gf)</i>	

## MAINS

<b>casareccia pasta</b>	£16/22
<i>broccoli &amp; almond puree, mascarpone, summer vegetable &amp; aged parmesan (v)</i>	
<b>aubergine parmigiana</b>	£26
<i>tomato &amp; ginger, julienne bruno® superstraccia, basil pesto, confit tomatoes (vg)(gf)(n)</i>	
<b>corn fed chicken breast</b>	£28
<i>kohlrabi &amp; fennel slaw, tarragon dressing (gf)</i>	
<b>pan fried cod fillet</b>	£26
<i>stewed courgettes &amp; basil, green sauce (gf)</i>	
<b>john stone 28 day dry-aged rib-eye steak</b>	£55
<i>14 oz irish grass-fed steak, served with fries &amp; watercress</i>	
<b>saucers</b> <i>steaks served with a choice of béarnaise, romesco, chimichurri or peppercorn sauce</i>	

## APERITIF COCKTAILS

all @ £15

### french 75

*sapling gin, fresh lemon juice, sugar syrup, topped up with laurent-perrier champagne*

### kir royale

*crème de cassis, laurent-perrier champagne*

### scots negroni

*deward's 12 blended scotch whisky, martini bitter, martini rubino, cynar liqueur*

## SIDES

all at £5.5 each

**house chips** (+ truffle & parmesan £1.5)

**spring leaf salad** (vg)

**seasonal vegetables** (vg)

**heritage tomato basil & balsamic** (vg)

## BRITISH CHEESE

OF THE MONTH

£14

*please enquire with your server for details*

**accompanied by a delicious trio of**

*quince paste*

*celery*

*crackers*



## PUDDINGS

<b>strawberry mess</b>	£10	<b>passionfruit jelly</b>	£5	<b>selection of ice cream / sorbets</b>	£4.5
<i>chantilly cream, coco nib (v)(gf)</i>		<b>&amp; salted caramel truffles</b>		<i>price per scoop (v)</i>	
		<i>combines the tartness of passion fruit with the richness of salted caramel and chocolate</i>			
<b>basque cheesecake</b>	£12				
<i>seasonal compote (v)</i>					

(v) vegetarian | (vg) vegan | (n) nuts

food allergies and intolerances: before ordering please speak to us about your requirements.

a discretionary 12.5% service charge will be added to your bill.

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*The Century*

