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The Century now accepts payments in bitcoin.



BREAKFAST

AVAILABLE UNTIL 11:30 AM

cinnamon / cardamom pastries 4.5

freshly baked, traditional scandinavian pastries from soderberg (v)

porridge 8

served with maple syrup & seasonal fruits (gf, vg)

house-made granola 8

served with seasonal fresh fruits and a date-infused yogurt (v)

eggs your way on focaccia 10

prepared just the way you like them – scrambled, poached or fried (v)

add-on: bacon / wild mushrooms / cherry tomatoes 4

avocado on focaccia 13

labneh, poached eggs, dukkah (v)

add-on: bacon / wild mushrooms / cherry tomatoes 4

smoked salmon 14

scrambled egg, focaccia, wasabi mascarpone

COLD PRESSED JUICE

daily fresh juices - 5

choose from apple, orange, or grapefruit, freshly pressed to order

customise your juice

add two extras for 1.50: carrot, beetroot, cucumber, celery, ginger, lemon, lime

more than two extras for 2.50: create your own blend from the same selection

(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.

HOT DRINKS

COFFEES ALL AT 4.5

espresso	flat white	hot chocolate <i>with or without cream</i>
double	cappuccino	latte
americano	mocha	matcha latte
iced coffee		

add ons: + £0.30 for oat, soya or coconut milk / + £0.50 for syrup

PREMIUM LOOSE LEAF TEA ALL AT 5

satemwa estate's breakfast black tea

a rich, comforting blend from select fields in malawi's shire highlands

earl grey

a classic tea infused with pure calabrian bergamot oil

green tea

exquisite chinese green tea, handcrafted using 3,000-year-old methods

peppermint

rare tregothnan estate english peppermint, dried for bright, clean flavour

chamomile

delicate flowers dried whole for a sweet, soft taste

jasmine silver tip

delicate white tea made from spring buds

lemongrass with ginger

refreshing herbal blend, combining citrusy lemongrass with warm, spicy ginger

CLUB MENU

SMALL PLATES

AVAILABLE FROM 12 NOON / KITCHEN TAKES A SHORT BREAK BETWEEN 4 & 5

crispy chicken	12
<i>cornflake crumb, comeback sauce</i>	
grilled loaf	5.5
<i>labneh & tomato sambal</i>	
century crudités	9
<i>seasonal raw vegetables served with a selection of dips (vg, gf)</i>	
lamb belly skewer	12
<i>spiced tamarind glaze (gf)</i>	
herbed falafel	8
<i>beetroot & date (vg, gf)</i>	

SOUP & SALADS

soup of the day	9
<i>prepared with the finest seasonal ingredients</i>	
salt-baked beetroot salad	16
<i>tahini, roasted tomato dressing (n)</i>	
super duper salad	16
<i>quinoa, avocado, hazelnuts, satsuma, chicory, watercress, green goddess sauce</i>	
century caesar	16
<i>romaine lettuce with herbed sourdough croutons, egg, bacon, truffle dressing, shaved parmesan & lemon zest</i>	

add-on for salads: roasted chicken £4 / smoked salmon £6

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SANDWICHES

ALL AT 12 / AVAILABLE UNTIL 4 PM

roasted butternut squash

king oyster mushroom, whipped vegan feta, kale pesto on ciabatta (vg)

slow cooked lamb shoulder

smoked aubergine cream, chilli mint sauce on focaccia

seared prawns

yuzu & wasabi mayo, avocado, watercress on focaccia

smoked chicken

avocado, bbq sauce, pickled onion, gem lettuce on baguette

add on fries: + 4

** all sandwiches will be served with slaw*

LARGE PLATES

house pasta

18

please ask your server about today's pasta special

hand made dry-aged cheese burger

22

bacon jam, pickled gherkin, cheddar, comeback sauce

plant based burger

22

mushroom ketchup, vegan feta, gem lettuce, pickled onion, house chips (vg)

john stone fillet head chateaubriand

28

tender fillet chateaubriand paired with fries, chimichurri sauce

SIDES

ALL AT 6

fries za'atar spice (vg)

seasonal vegetables (vg)

SWEET ENDINGS

half baked cookie <i>madagascan vanilla ice cream (v)</i>	10
vegan banana bread flambé banana, coconut sorbet (vg)	10
macaroons small elegant confections (v)	5
ice cream <i>a selection of flavours & sorbets available (v)</i>	4.5

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COCKTAILS

CENTURY SIGNATURES



laurent-perrier hibiscus royale - 18

58 & co apple & hibiscus brightened with liqueur & syrup plus a dash of lemon topped with Laurent-Perrier Champagne.



beesou spritz - 15

beesou bitter honey liqueur, sparkling prosecco, soda & a hint of grapefruit for a perfect balance of sweetness and zest.



alphonso gimlet - 15

a vibrant blend of Desi Daru Mango vodka, orange sherbet, fresh lime & orange juices for a tropical citrus delight.



fabrica - 15

a zesty, spicy fusion of El Rayo Plata, chili liqueur, citrus sherbet, fresh lime juice & a dash of Angostura bitters.



jimador - 15

A smoky and floral blend of Ojo De Dios mezcal, St Germain, vanilla, fresh grapefruit & lime juice.



the ovp - 15

two drifters overproof spiced pineapple rum, fino sherry, fresh pineapple, lemon juice, orgeat & a hint of mint.



century carre - 16

a refined cocktail blending kinahans KASC, plum sake, cognac, benedictine & a touch of chocolate.



racketeer - 15

a refreshing blend of botivo, 58 & co Gin, lillet blanc & a twist of orange for a crisp, citrus-infused delight.

SOURS



whiskey sour - 14

a classic reimagined: bourbon, lemon, bitters, and sweetness, topped with velvety foam.



pisco sour - 14

a south american classic: smooth pisco, zesty lemon, a dash of bitters, and a touch of sweetness, crowned with foam.



amaretto sour - 14

disaronno's rich, nutty bite meets sharp lemon and a whisper of angostura topped with a foamy finish.



peach ramos twist - 14

mikolasch vodka, apricot liqueur, sweet vermouth, peach puree, and lemon, topped with a foamy crown.

MARGARITAS



classic margarita- 14

el rayo plata, dry curacao, fresh lime. no frills, no nonsense—just pure, unapologetic perfection in a glass.



mezcalita - 14

ojo de dios joven mezcal, dry curacao, and sharp lime juice collide in a smoky, citrusy masterpiece.



peach margarita - 14

el rayo reposado, peche liqueur, campari, lime, and chili—sweet, smoky, with a kick of heat.

MARGARITAS continued



paloma - 14

el rayo plata, grapefruit, lime, agave, and pink grapefruit soda—crisp, zesty, and refreshing.

MARTINIS



classic gin martini - 14

sapling gin and dry vermouth, chilled to perfection. clean, sharp, and unapologetically classic.



classic vodka martini - 14

sapling vodka and dry vermouth, served ice-cold. stripped-down elegance for those who know less is more.



vesper martini - 15

sapling gin, sapling vodka, and dry vermouth — a perfectly balanced trio shaken ice-cold. bold & sophisticated.



corpse reviver no.2 - 14

sapling gin, dry curacao, dry vermouth, fresh lemon juice, and a touch of absinthe. just the thing to bring you back to life.



reverse martini - 10

cocchi americano and sapling gin, with the vermouth taking the spotlight. light, aromatic, and a fresh twist on a classic.

NEGRONIS



classic negroni - 14

*sapling gin, campari, and sweet vermouth in perfect harmony.
bold, bitter, and effortlessly timeless.*



meli - 14

*beesou bitter honey liqueur, fig liqueur, apricot brandy and
dry vermouth — a delicious quartet.*



ume negroni - 14

*58 & co london dry gin, plum sake, campari, and sweet
vermouth with a subtle hint of plum.*



tequila negroni - 14

*a bold twist on the classic: el rayo plata, yellow chartreuse,
campari, sweet vermouth and orange bitters.*

BEER & CIDER

coalition unity lager (4.5%)	6.5	blushing bride pale ale (4.2%)	7.5 (gf)
brite lights pilsner (4%)	6.5	wignac organic cider naturel (4.5%)	6
noam lager (5.2%)	7.5		
lucky saint (0.5%)	5.5		

LO & NO

botivo & soda	bittersweet, herbal notes, tang of citrus	6
driver's mojito	apple, lime, mint, ginger ale	6.5
elderflower spritz	elderflower, soda, lemon, mint	8

SOFT DRINKS *all @ 3.5*

coke	iced tea	BOTTLED WATER
diet coke	peach iced tea	San Pellegrino
ginger ale	lemonade	sparkling or still
ginger beer		750 ml 5

WINE

SPARKLING

prosecco spumante adalina

125 ml 500 ml bottle

10 55

region: Friuli Venezia Giulia / Veneto

crisp, clean, apple

cuvée flamme crémant de loire, gratien & meyer

65

region: loire valley

smooth, light, floral

laurent-perrier la cuvée brut

18 90

region: champagne

ripe peach, citrus, slightly toasty

laurent-perrier la cuvée rosé

175

tangy fruit, fresh, creamy

laurent-perrier brut millésimé 2015

220

balance of fresh & intensity, fresh, pineapple, almond

laurent-perrier blanc de blancs brut nature

250

minerality, citrus, lemon

laurent-perrier grand siècle iteration N°26

550

honeysuckle, flaked almonds, clementine

ROSÉ

amour provence rosé, château d'astros

11 30 45

côtes de provence, france 2023

pale, grapefruit, zest

full wine list available on request

WHITE WINE

alice vieira de sousa white

douro valley, portugal 2021

bone-dry, minerality, citrus

175 ml 500 ml bottle

10 27 40

athanasiou assyrtiko

nemea, greece 2023

lemon, herbs, lavender

12 34 50

sauvignon blanc, octavie de touraine

loire valley, france 2023

citrusy, floral, crisp

12 34 50

ventoux blanc, la villa des nymphes

côtes du Rhône, france 2023

tangerine, spicy, mineral

13 37 55

RED WINE

alice vieira de sousa red reserve

douro valley, portugal 2021

deep, dark fruits, soft

175 ml 500 ml bottle

10 27 40

chianti superiore, castello trebbio

tuscany, italy 2022

perfumed, fruity, harmonious

11 31 45

beaumes des venise rouge, villa des nymphes

rhône valley, france 2022

bright, earthy, smooth

15 44 65

merlot, longridge wine estate

stellenbosch, south africa 2020

strawberries, cocoa, oaky

17 50 75

full wine list available on request

TIPPLES

We source our drinks from producers who live and breathe what they do, independent artisans at the peak of their game. Passion drives every pour, craft defines every bottle, and rebellion fuels our refusal to stock the usual suspects. No mainstream brands here, just bold flavours you won't find anywhere else, crafted by people as passionate about their work as we are about ours.

The Century

TEQUILA

38% abv

el rayo <i>plata</i>	13
el rayo <i>reposado</i>	14
ojo de dios <i>joven</i>	14
ojo de dios <i>cafe</i>	15
ojo de dios <i>hibiscus</i>	15

GIN

40% abv

sapling	11
58 & co london dry	12
58 & co apple & hibiscus	13
nordes atlantic galician gin	14
hepple	14

RUM

40% abv

dropworks - clear drop	11
dropworks - spice drop	12
two drifters - overproof	13
spiced pineapple	
goslings	11

all served in 50ml measures - 25ml measures are available on request

SCOTCH WHISKY

40% abv

copper dog	12
nc'nean - organic	13
ardbeg 10 yrs	14
balvenie 14 yrs (caribbean cask)	22
oban 14 yrs	25
balvenie 16 yrs (french cask)	45

WORLD WHISKEY

45% abv

evan williams - extra aged bourbon	12
green spot	16
mitchers sour mash	20
nikka from the barrel	15
hibiki	25

VODKA

40% abv

sapling	11
koniks tail	12
desi daru	12
desi daru - alphonso mango	13

COGNAC BRANDY

40% abv

el gobernador - pisco	12
courvoisier vsop	12
hennessy xo	14

all served in 50ml measures - 25ml measures are available on request

CIGARS AT THE CENTURY

TIME IS SHORT

el viejo circus petit - 15

medium strength - *20 minutes smoke*

dapper cubo sumatra short robusto - 17

medium strength - *30 minutes smoke*

el viejo piccolo maduro - 15

full strength - *20 minutes smoke*

LONGER SMOKES

buffalo ten natural, box pressed - 24

light-medium strength - *50 minutes smoke*

epic maduro gordo - 40

medium-full strength - *90 minutes smoke*

cohiba robusto - 95

medium-full strength - *50 minutes smoke*

