

THE DINING ROOM

THE CENTURY

TO START

*delicious morsels to
whet your appetite*

grilled loaf labneh, tomato sambal	6.5
tomato salad radish, sweet cicely & bloody mary emulsion	12
lamb belly skewer spiced tamarind glaze (gf)	13
hand dived scallop miso butter, lime leaf & chilli (gf)	19
leek mosaic soy ketchup, avocado & wasabi	16
fungi tartare roasted, pickled & dried fungi, cashew, jungle juice, wasabi oil (vg, n)	19
century steak tartare 28 days dry aged john stone, ancho & hazelnut dukka, fried egg emulsion (gf, n)	22
sea bream crudo tomato consommé, watermelon radish, smoked trout roe	15

TO DEVOUR

seafood, meat, vegetarian

pan roasted cod dill, labneh, pea and girolles (gf)	28
grilled sea bass colombo spice, radish & satsuma, tomato sambal (gf)	28
roasted aubergine pistachio puree, petit pois asparagus (vg, gf, n)	22
centre cut lamb rump pistachio, valhrona mole, broad beans, stem ginger, raisin mustard jus (n)	28
roasted chicken chermoula, medjool dates, saffron faro, tenderstem broccoli	24
john stone rib eye steak tahini & chilli lime sauce, pickled red cabbage, chips (gf)	42

ON THE SIDE

for those who like a little extra

fries za'atar spice (gf, vg)	6
isle of white tomatoes orange segments, labneh, mint (vg)	6
veg of the day (vg, n)	6

SWEET ENDINGS

need we say more

poached rhubarb pavalova coconut & tarragon yogurt, raspberry sorbet (vg, n)	10
vegan banana bread flambé banana, coconut sorbet (vg, n)	10
half baked cookie madagascan vanilla ice cream (v)	10

(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.