



SCOFF & BANTER

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THE FARMER'S SELECTION

## STARTERS



**Classic French  
onion soup - 8**  
with Gruyère cheese  
and warm baguette

**Scottish cured  
smoked salmon - 10**  
Cucumber, lemon and  
gin dressed herbs with  
toasted dark rye bread

**Crispy duck salad - 10**  
Warm marinated crispy  
French duck with plum  
dressing, grapefruit, pine  
nuts and shallots

**Baby spinach, walnut  
and goat's cheese salad - 8**  
dressed with honey  
balsamic v

**Oven-roasted garlic  
butter mushrooms - 7**  
with toasted sourdough v

## MARKET SPECIALS



**Pan fried sea bass fillet - 18**  
with tiger prawns, shaved  
fennel, radish salad and  
lemon herb dressing

**Fish and chips - 16**

Beer-battered Norwegian  
haddock served with tartar  
sauce, mushy peas and  
chargrilled lemon

**Classic hamburger - 16**  
Chargrilled in a brioche bun  
with melted cheese, streaky  
bacon, chilli mayonnaise and  
hand-cut chips

**Chicken Milanese - 16**  
Garlic and herb panko-  
crusted corn-fed chicken  
with crispy rosemary  
potatoes, rocket  
and Parmesan shavings

**Tortellini cacio e pepe - 18**  
with white wine and Italian  
hard cheese crème v

**Portobello mushroom  
Wellington - 14**

Oven-baked puff pastry filled  
with black cabbage and goat's  
cheese, served with buttered  
baby carrots v

# STEAKS AND GRILL



**Rib-eye steak 235g - 28**  
28-day-aged, grass fed

**Fillet steak 226g - 30**  
Succulent centre cut

## Accompaniments

Baby vine tomatoes and  
tenderstem broccoli v

## Sauces - 3

Rosemary and red wine, green  
peppercorn, blue cheese v

## Sides

- Garlic and Parmesan  
French fries - 4

- Sweet potato fries v - 4

- Heritage tomato and  
mozzarella salad with  
spicy lemon dressing v - 5

- Truffled Maris Piper mash v - 5

- Steamed garlic kale and  
tenderstem broccoli v - 5

## THE DESSERT PANTRY

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### **Black forest trifle - 7**

Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise v

### **Eton mess - 8**

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

### **Toffee pudding - 8**

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

### **Cheese selection - 10**

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

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If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.