



EDWARDIAN
HOTELS

LONDON

Food Bible & Allergen Matrix Workbook

Scoff & Banter New Providence Wharf
December 2020



SCOFF & BANTER

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This workbook is to be completed by the employee as part of the learning process. All answers required are contained within the pages of the document.

Opening Times

Scoff & Banter New Providence Wharf

*Please note that these operational hours are subject to change.

Breakfast

Breakfast Hamper
Monday to Sunday
07:00 – 11:00

Scoff & Banter
The Farmer's Selection
Saturday and Sunday (subject to demand)
07:30 – 10:30

Scoff & Banter

The Farmer's Selection
Lunch
Closed

Bar & Small Plates
Monday to Sunday
17:00 – 23:00

*Last reservations at 21:30
Last orders at 21:45

In-Room Dining

07:00 – 23:00
(Served by F&B)

23:00 – 07:00
(Served by night team)

STARTERS



Spiced olives - 6
Nocellara olives with
chilli and green herbs v

Grissini - 5
wrapped in prosciutto ham

Courgetti fritti - 5
Crispy courgette
with truffle aioli v

**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

**Black pepper-crusted
beef carpaccio - 12**
with sea salt and shaved
Parmesan

Crispy duck salad - 9
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



Moules frites - 14

Mussels cooked with garlic, parsley and white wine cream, served with paprika frites

Pan fried sea bass fillet - 18

with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Fish and chips - 14

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

King prawn Thai green curry - 19

Coconut crème, green chillies, Kaffir lime and aromatic basmati rice

Classic hamburger - 15

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 - 14
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 251g - 22
28-day-aged, grass fed

Fillet steak 226g - 26
Succulent centre cut

Accompaniments

Baby vine tomatoes and
tenderstem broccoli v

Sauces - 3

Rosemary and red wine, green
peppercorn, blue cheese v

Add Burford Brown egg - 3

Add crispy pancetta - 3

**Blenheim Palace herb-
crusted rack of lamb - 22**
with layered creamed
potatoes, minted pea purée
and rosemary red wine sauce

Butcher's Cut Sunday Roast*

- Roasted 28-day-aged
rib of beef - 21

- Roasted corn-fed
chicken - 20

- Vegetarian
sausages v - 19

Our roasts are served with Yorkshire pudding, roast duck fat potatoes, buttered carrots and greens, cauliflower cheese and black pepper onion gravy. *Available from 12.30pm until 3.30pm every Sunday.

Sides

- Garlic and Parmesan
French fries - 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 - 4

OUR LITTLE FARMYARD



Starters

Tomato and basil soup - 6
with warm baguette v

Grissini - 5
Wrapped in prosciutto ham

Market Specials

Fish and chips - 9
Battered haddock served
with tartar sauce, mushy peas
and chargrilled lemon

Classic hamburger - 8
Chargrilled in a brioche bun
with melted cheese, streaky
bacon, chilli mayonnaise and
hand-cut chips

Spaghetti pomodoro - 9
Spaghetti with a tomato
and herb sauce v

Little Treats

Eton mess - 7
Chantilly cream, crushed
meringue, strawberries
and raspberry coulis v

Ice cream selection v - 5

Sides

- Crudit  selection v - 4
- Hand-cut chips v - 4

THE DESSERT PANTRY



Black forest trifle - 7

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

Eton mess - 7

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

Toffee pudding - 7

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

Bramley apple crumble - 7

served with Cornish clotted ice cream or vanilla custard v

Cheese selection - 9

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

THE FARMER'S SELECTION

Two courses 19 Three courses 24



Starters

- Classic French onion soup with Gruyère cheese and warm baguette
- Crispy duck salad
Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots
- Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v

Market Specials

- Moules frites
Mussels cooked with garlic, parsley and white wine cream, served with paprika frites
- Chicken Milanese
Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings
- Portobello mushroom Wellington
Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

The Dessert Pantry

- Eton mess
Chantilly cream, crushed meringue, strawberries and raspberry coulis v
- Toffee pudding
Caramelised Williams pear, butterscotch sauce and vanilla ice cream v
- Bramley apple crumble
served with Cornish clotted ice cream or vanilla custard v

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.

THE FARMER'S WINTER SELECTION

4th December – 20th December 2020

Three courses served with an Apple & Spiced Jasmine Martini
35 per guest



Starters

Classic French onion soup
with Gruyère cheese and
warm baguette

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

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

Market Specials

Moules frites
Mussels cooked with garlic,
parsley and white wine cream,
served with paprika frites

Black Norfolk roast turkey
with honey-glazed Brussels
sprouts and parsnips,
pancetta-wrapped wild boar
and apple sausages, roast
potatoes, lemon, shallot and
thyme stuffing, all served with
our turkey reduction

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

The Dessert Pantry

Black forest trifle
Layered sponge, milk
chocolate and port custard,
amerena cherries and crème
anglaise v

Toffee pudding
Caramelised Williams pear,
butterscotch sauce and
vanilla ice cream v

Bramley apple crumble
served with Cornish clotted
ice cream or vanilla custard v

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THE FARMER'S VEGAN SELECTION



Spiced olives - 5

Nocellara olives with chilli and green herbs

Courgetti fritti - 5

Crispy courgette with truffle oil

Starters

Tomato and basil soup - 6
with warm bread

Baby spinach and walnut salad - 8
dressed with aged balsamic v

Oven-roasted garlic and thyme mushrooms - 7
with toasted bread

Market Selection

Trofie pomodoro - 12
Eggless pasta with tomato and herb sauce

Aubergine Thai green curry - 15

Coconut crème, green chillies, Kaffir lime and aromatic basmati rice

Courgetti pasta - 13
with chilli and lemon

Sides

Heritage tomato and basil salad with spicy lemon dressing - 5

French fries - 4

Sweet potato fries - 4

Steamed garlic kale and tenderstem broccoli - 4

The Dessert Pantry

Sticky toffee pudding - 7
baked with poached pear and served with vegan vanilla ice cream

Mixed berry bowl - 7
Seasonal berries with coconut yoghurt and chia seeds

Vegan ice cream - 6
Selection of vegan ice creams

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THE FARMER'S SELECTION MARKET BITES

Spiced olives	6
Nocellara olives with chilli and green herbs v	
Grissini	5
wrapped in prosciutto ham	
Courgetti fritti	5
Crispy courgette with truffle aioli v	
Scottish cured smoked salmon	10
Cucumber, lemon and gin dressed herbs with toasted dark rye bread	
Black pepper-crusted beef carpaccio	12
with sea salt and shaved Parmesan	
Crispy duck salad	9
Warm marinated crispy 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	

COCKTAILS

Lychee Martini	9.5
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violet, lemon and cranberry	
Watermelon Mule	9.5
Skyy vodka, watermelon juice, lime and Jamaican ginger beer	
Strawberry & Rhubarb Fizz	9.5
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
G & G	9.5
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale	
The Passionate	9.5
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
Our Rum Punch	9.5
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters	
Cacao Old Fashioned	10.5
Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	

NON-ALCOHOLIC COCKTAILS

Raspberry & Lychee Sling	7
Lychee juice, mint, raspberries, lemon and soda water	
Ginger Addiction	7
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer	

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. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians.

Brand Ethos

At Scoff & Banter, The Farmer's Selection celebrates exceptional local produce with a collection of distinctive contemporary European dishes.

Led by carefully sourced ingredients from our handpicked farms and suppliers, The Farmer's Selection menu offers an exquisite taste of the season, expertly prepared by our culinary team.

Discover new favourites and old classics from our four locations across London.

Concept Explanation

To start we recommend a selection of starters – ideal individually or to share – the olives, grissini or courgetti fritti will complement an aperitif perfectly before this.




To follow we have a selection of lighter dishes from around the world in our Market Selection, or a fantastic selection from our Steak and Grill.

To finish we have a choice of exquisite desserts, such as our black forest trifle.




Menu Composition

Starters and Bites	Market Specials
3 x vegetarian dishes 1 x pork dish 1 x duck dish 1 x beef dish 1 x seafood dish 1 x soup dish	2 x vegetarian dishes 4 x seafood dishes 1 x beef dish
Steak and Grill	Sides
3 x beef dishes 1 x lamb dish 1 x chicken dish 1 x vegetarian dish	5 x vegetarian dishes




Scoff & Banter – À La Carte Tasting Bible

Item	Bites	Picture	Description for guests
Spiced olives Nocellara olives with chilli and green herbs £ Allergens:	Marinated Nocellara olives served in a small kilner jar. Vegan		Creamy Nocellara olives in a spiced herb marinade. Great with an aperitif. Keywords: creamy, spicy, herby
	Comments		
Grissini wrapped in prosciutto ham £ Allergens:	Bread sticks wrapped in prosciutto ham. Great salted flavours to accompany an aperitif.		Bread sticks wrapped in prosciutto ham. Keywords: salted, crunchy
	Comments		
Courgetti fritti Crispy courgette with truffle aioli £ Allergens:	Courgette is sliced into fries and coated in katakuriko flour and shichimi powder. Fried until crispy and served with an aioli. Vegan – no aioli, truffle oil on the fries		Crispy courgette fries with a garlic and truffle aioli. Keywords: crispy, creamy, truffle.
	Comments		




Scoff & Banter – À La Carte Tasting Bible

Item	Starters	Picture	Description for guests
Classic French onion soup with Gruyère cheese and warm baguette £ Allergens:	White onions are cooked until browning to release the sweet flavours with brown sugar and garlic. White wine is added to de-glaze and then cooked off, before it is reduced with chicken stock and thyme. Garnished with Maldon sea salt and gruyere cheese. Served with white baguette.		Sweet flavours of French onion soup with a beautiful depth of flavour, topped with nutty Gruyere cheese and served with warm baguette. Keywords: sweetness , warming , nutty
	Comments		
Scottish cured smoked salmon Cucumber, lemon and gin dressed herbs with toasted dark rye bread £ Allergens:	5 pieces of Scottish smoked salmon with a fresh cucumber and gin dressing . Served with toasted and buttered rye bread.		Light Scottish smoked salmon with a fresh dressing with gin botanicals and a light spice. Served with toasted and buttered rye bread. Keywords: raw , smoked , fresh , botanicals
	Comments		
Black pepper-crusted beef carpaccio with sea salt and shaved Parmesan £ Allergens:	Fillet steak rolled in black pepper and sealed in a pan, chilled and then thinly sliced. Topped with rocket salad dressed in truffle oil and seasoned and finished with shaved parmesan, truffle and a squeeze of fresh lemon.		Soft and tender slices of beef with a peppery crust. Rocket adds to the peppery flavour while parmesan and truffle bring a nutty and earthy taste, balanced with a squeeze of fresh lemon. Keywords: soft , peppery , earthy , nutty
	Comments		

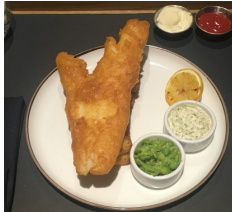


Scoff & Banter – À La Carte Tasting Bible

Item	Starters	Picture	Description for guests
<div>Crispy duck salad</div> <div>Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots</div> <div>£</div> <div>Allergens:</div>	<div>Duck legs and skin are marinated in Chinese 5 spice, garlic and salt.</div> <div>Duck meat and crispy skin are mixed with a plum dressing at the bottom of the dish. Sat atop is a mix of pink grapefruit, pine nuts, pomegranate seeds, mixed cress and diced shallots.</div>		<div>Soft spiced marinated duck legs with crispy duck skin and a rich and sweet plum sauce. With a salad mix that brings sweet, bitter citrus and nutty flavours in a wonderful balance.</div> <div>Keywords: soft, crispy, rich sweetness, balance</div>
	Comments		
<div>Baby spinach, walnut and goat's cheese salad</div> <div>dressed with honey balsamic</div> <div>£</div> <div>Allergens:</div>	<div>Spinach leaves are dressed in a honey balsamic dressing and mixed with walnuts and goat's cheese.</div> <div>Vegan – no goat's cheese or honey balsamic dressing, just balsamic vinegar instead.</div>		<div>Healthy salad of spinach leaves with a balanced honey and balsamic dressing, crunchy walnuts and soft and creamy goat's cheese.</div> <div>Keywords: textures, creamy, sweet balance</div>
	Comments		
<div>Oven-roasted garlic butter mushrooms</div> <div>with toasted sourdough</div> <div>£</div> <div>Allergens:</div>	<div>Wild mushrooms roasted in garlic butter, served on crunchy sourdough with a garnish of chives.</div> <div>Vegan – no butter, thyme and garlic roasted</div>		<div>Wild mushrooms roasted in garlic butter, served on crunchy sourdough with a garnish of chives.</div> <div>Keywords: crunchy, earthy, buttery, garlic</div>
	Comments		


Scoff & Banter – À La Carte Tasting Bible

Item	Market Specials	Picture	Description for guests
Tortellini cacio e pepe with white wine and Italian hard cheese crème £ Allergens:	10 pieces of Italian hard cheese tortellini is served in a creamy base sauce finished with truffle oil and Italian hard cheese. Garnished with chives, this is to be served with fresh black pepper and parmesan.		Nutty cheese tortellini served in a creamy Italian hard cheese sauce, finished with truffle oil. Keywords: creamy and nutty
	Comments		
Moules frites Mussels cooked with garlic, parsley and white wine cream, served with paprika frites £ Allergens:	Mussels are cooked in a sauce of shallots, garlic, thyme, white wine and butter. Once cooked cream is added to the sauce and reduced. Mussels are served in the sauce with parsley and lemon juice. Paprika spiced French fries are served on the side.		Mussels is a creamy garlic and white wine sauce with parsley and fresh lemon. Served with crispy paprika spiced French fries. Keywords: creamy , garlic
	Comments		
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing £ Allergens:	Sea bass is marinated in chilli, garlic and onion overnight then pan-fried skin down to make it crisp. Rocket, fennel and radish with a lemon and herb dressing is served atop the sea bass. A ceviche of tiger prawns, onion, tomato and chopped chilli with our ceviche dressing are served in a sterilised oyster shell.		Crispy skin sea bass is served with a rocket, fennel and radish salad with a fresh lemon and herb dressing. Accompanied by a zingy prawn ceviche. Keywords: crispy , fresh , light
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Market Specials	Picture	Description for guests
Fish and chips Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon £ Allergens:	Haddock is fried in a beer batter to give a crunchy texture with meaty cooked fish, twice cooked chips are soft and crunchy. Mushy peas are served on the side with a tartare sauce that adds a tangy element.		Soft fish in a crunchy fried batter, served with homemade chips, mushy peas and a tangy tartare sauce. Keywords: <i>crispy, meaty, tangy</i>
	Comments		
King prawn Thai green curry Coconut crème, green chillies, Kaffir lime and aromatic basmati rice £ Allergens:	Aubergine and prawns are sauteed before Thai green curry sauce is added with coconut milk and coconut cream. Finished with fresh lime. Served with steamed kaffir lime and black pepper rice. Garnish with kaffir lime leaf, basil and baby basil leaves. Vegan – no prawns		A spicy and creamy prawn and aubergine curry with aromatic steamed rice. Keywords: <i>aromatic, spiced, creamy</i>
	Comments		
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips £ Allergens:	Our burger is served in a bun with home-made chilli mayo burger sauce , lollo bionda lettuce, smoked streaky bacon and melted cheese. This is accompanied by twice cooked handmade chips. We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.		Our beef patty with smoked streaky bacon and home-made chilli mayo burger sauce, on a soft brioche bun with crispy lettuce and melted cheese. Keywords: <i>soft, creamy</i>
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Market Specials	Picture	Description for guests
<p>Portobello mushroom Wellington</p> <p>Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots</p> <p>£</p> <p>Allergens:</p>	<p>Marinated portobello mushroom is roasted then wrapped in puff pastry with kale and goat's cheese. This is egg washed and baked.</p> <p>Served with buttered baby carrots and shredded kale.</p>		<p>Golden and crispy puff pastry wrapped around roasted portobello mushroom, kale and goat's cheese.</p> <p>Served with buttered baby carrots and shredded kale.</p> <p>Keywords: <i>creamy, crispy, meaty</i></p>
	Comments		




Scoff & Banter – À La Carte Tasting Bible

Item	Steaks and Grill	Picture	Description for guests
Rib-eye steak 251g 28-day-aged, grass fed £ Allergens:	Marinated steak charcoal grilled to preference. Recommended cooking temperature is med- rare, as this is enough to render the fat but keep the meat tender. Served with roasted baby vine tomatoes and blanched tenderstem broccoli with Maldon sea salt and a choice of sauce. Additional upsell items: Burford Brown egg or crispy pancetta		A cut of meat with natural fat throughout, full of flavour with a smoky chargrill taste. Fantastic with a fried Burford Brown egg. Keywords: flavourful , full-bodied , buttery
	Comments		
Fillet steak 226g Succulent centre cut £ Allergens:	Marinated steak charcoal grilled to preference. Recommended cooking temperature is med- rare, this ensures the meat is not too tight and remains tender. Served with roasted baby vine tomatoes and blanched tenderstem broccoli with Maldon sea salt and a choice of sauce. Additional upsell items: Burford Brown egg or crispy pancetta		From an area of the cow that is not weight bearing, it is naturally lean and soft. If cooked longer than med-rare, the meat will start to tighten and not be as tender. Fantastic with crispy pancetta. Keywords: soft buttery , lean
	Comments		




Scoff & Banter – À La Carte Tasting Bible

Item	Steaks and Grill	Picture	Description for guests
Rosemary and red wine sauce £ Allergens:	Veal jus is reduced with rosemary and seasoned.		Veal jus and rosemary give a sauce with depth. Keywords: herbs, rich, beef
	Comments		
Green peppercorn sauce £ Allergens:	Veal jus is added to brandy, green peppercorns, banana shallots and double cream.		A rich and spiced sauce with depth from the jus and red wine. Keywords: creamy, peppery, bold
	Comments		
Blue cheese sauce £ Allergens:	Heat milk, garlic, gorgonzola and stilton. Make a roux with butter and flour and add to the hot cheese and milk and season.		A strong and flavourful sauce to enhance any steak. Keywords: strong, full flavoured
	Comments		
Blenheim Palace herb-crusted rack of lamb with layered creamed potatoes, minted pea purée and rosemary red wine sauce £ Allergens:	Marinated lamb is covered with a herb crust, roasted pink. Potatoes are thinly cooked and layered with a cream sauce and roasted. Peas and fresh mint are pureed.		Soft and tender lamb cooked pink, with a fresh herb crust. Served with creamy roast layered potatoes and mint pea puree. Keywords: herb, tender, creamy
	Comments		



Scoff & Banter – À La Carte Tasting Bible

Item	Butchers Cut Sunday Roast*	Picture	Description for guests
Our roasts are served with Yorkshire pudding, roast duck fat potatoes, buttered carrots and greens, cauliflower cheese and black pepper onion gravy. *Available from 12pm until 3pm every Sunday.			
Roasted 28-day-aged rib of beef £ Allergens:	Marinated beef rib is roasted pink, served with all the trimmings. Cauliflower cheese is one portion between 2 people.		Tender pink beef served with Yorkshire pudding, roast duck fat potatoes, buttered carrots and greens and black pepper onion gravy. Served with a cauliflower cheese to share. Keywords: tender, rich sauce, creamy, roasted
	Comments		
Roasted corn-fed chicken £ Allergens:	Whole corn-fed chicken is roasted before being rested and sliced, served with all the trimmings. Cauliflower cheese is one portion between 2 people.		Juicy corn-fed chicken served with Yorkshire pudding, roast duck fat potatoes, buttered carrots and greens and black pepper onion gravy. Served with a cauliflower cheese to share. Keywords: juicy, rich sauce, creamy, roasted
	Comments		
Vegetarian sausages £ Allergens:	Vegetarian sausages are roasted, served with all the trimmings. Cauliflower cheese is one portion between 2 people. Roast potatoes for the vegetarian are not duck fat roasted.		Roasted vegetarian sausages served with Yorkshire pudding, roast potatoes, buttered carrots and greens and black pepper onion gravy. Served with a cauliflower cheese to share. Keywords: rich sauce, creamy, roasted
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Sides	Picture	Description for guests
Heritage tomato and mozzarella salad with spicy lemon dressing £ Allergens:	Sliced heritage tomato and mozzarella with spicy lemon dressing , sea salt and basil. Vegan – no mozzarella		Fresh salad of heritage tomato and creamy mozzarella with spicy lemon dressing. Keywords: fresh , creamy , herby
	Comments		
Garlic and Parmesan French fries £ Allergens:	Golden crispy French fries tossed with garlic butter and parmesan. Vegan – French fries only		Golden crispy French fries tossed with garlic butter and parmesan. Keywords: crispy , garlic , nutty
	Comments		
Sweet potato fries £ Allergens:	Sweet potato fried until golden brown and seasoned with salt. Vegan		Soft and crunchy sweet potato fries. Keywords: salted , sweet , crunchy
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Sides	Picture	Description for guests
Truffled Maris Piper mash £ Allergens:	Maris Piper potatoes with double cream and butter. Finished with Maldon sea salt, truffle oil and chopped chives.		Smooth and creamy potato with sea salt, truffle oil and chives. Keywords: earthy, creamy, smooth
	Comments		
Steamed garlic kale and tenderstem broccoli £ Allergens:	Kale and tenderstem broccoli are steamed and tossed in butter with garlic then seasoned. Vegan – no butter		Steamed kale and tenderstem tossed in garlic butter and sea salt. Keywords: buttery, healthy
	Comments		


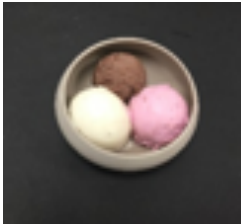
Scoff & Banter – À La Carte Tasting Bible

Item	Our Little Farmyard	Picture	Description for guests
Grissini wrapped in prosciutto ham £ Allergens:	Breadsticks wrapped in prosciutto ham.		Crunchy breadsticks wrapped in prosciutto ham. Keywords: fresh, creamy, herby
	Comments		
Tomato and basil soup with warm baguette £ Allergens:	Cherry and San Marzano tomatoes are used to create this tomato soup, which is garnished with basil. This is served in a squashed mug with warm baguette.		Delicious tomato soup that has a natural sweetness with tangy tomato flavours Keywords: tangy, sweet, comforting
	Comments		
Spaghetti pomodoro Spaghetti with a tomato and herb sauce £ Allergens:	Spaghetti is coated in a light arrabbiata sauce made from roasted San Marzano and cherry tomatoes, with garlic, oregano and salt.		Spaghetti in a delicious tomato and herb sauce. Keywords: herby, tangy, light
	Comments		



Scoff & Banter – À La Carte Tasting Bible

Item	Our Little Farmyard	Picture	Description for guests
Fish and chips Battered haddock served with tartar sauce, mushy peas and chargrilled lemon £ Allergens:	Haddock is fried in a beer batter to give a crunchy texture with meaty cooked fish, twice cooked chips are soft and crunchy. Mushy peas are served on the side with a tartare sauce that adds a tangy element.		Soft fish in a crunchy fried batter, served with homemade chips, mushy peas and a tangy tartare sauce. Keywords: <i>crispy, meaty, tangy</i>
	Comments		
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips £ Allergens:	Our burger is served in a bun with home-made burger sauce , lollo bionda lettuce, smoked streaky bacon and melted cheese. This is accompanied by twice cooked handmade chips. We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.		Our beef patty with smoked streaky bacon and home-made burger sauce, on a soft brioche bun with crispy lettuce and melted cheese. Keywords: <i>soft, creamy</i>
	Comments		
Crudit� selection £ Allergens:	Carrott, cucumber and celery sticks with a chive dip.		Carrott, cucumber and celery sticks with a chive dip. Keywords: <i>crunchy, healthy, fresh</i>
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Our Little Farmyard	Picture	Description for guests
Hand-cut chips £ Allergens:	Twice cooked, steamed and fried, to give a crunch on the outside and soft inside.		Soft and crunchy homemade chips. Keywords: soft, crunchy
	Comments		
Eton mess Chantilly cream, crushed meringue, strawberries and raspberry coulis £ Allergens:	Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue. Meringue is a soft and chewy element made from whipped egg whites and sugar.		Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue. Keywords: fresh, sweet, chewy
	Comments		
Ice cream selection £ Allergens:	Strawberry, chocolate double chip and vanilla ice cream.		3 flavours of ice cream, with strawberry, chocolate double chip and vanilla. Keywords: creamy
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
Black forest trifle Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise £ Allergens:	Sponge base: cocoa powder, sucrose, water, sunflower oil, egg, vanilla bean paste, T45 flour, salt and baking soda Cherry jelly: morello cherry puree, sucrose, agar, water Chocolate custard: milk, sucrose, salt, corn flour, egg, maracaibo criolait 38 (Chocolate), vanilla bean paste, butter Chantilly: whipping cream, sucrose, gelatine, opalys, vanilla bean paste Crème Anglaise: whipping cream, whole milk, sucrose, egg yolk, vanilla bean paste Additional: Port and amarena cherries		Our version of a black forest trifle, layered sponge base with milk chocolate and port custard, crème anglaise and cherry jelly. Keywords: cherry, creamy, strong flavours
	Comments		
Eton mess Chantilly cream, crushed meringue, strawberries and raspberry coulis £ Allergens:	Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue. Meringue is a soft and chewy element made from whipped egg whites and sugar.		Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue. Keywords: fresh, sweet, chewy
	Comments		
Toffee pudding Caramelised Williams pear, butterscotch sauce and vanilla ice cream £ Allergens:	Sticky toffee pudding and 1/2 a Williams pear topped with butterscotch sauce and a sprinkle of icing sugar. Butterscotch sauce: sugar, cream and vanilla pods Sponge: brown sugar, plain flour, butter, egg, baking powder, bicarbonate of soda, dates and vanilla pods Pear: sugar, rosemary,		Soft and sticky pudding in a rich caramel sauce. Topped with a caramelised pear. Keywords: sticky, sweet, rich
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
Bramley apple crumble served with Cornish clotted ice cream or vanilla custard £ Allergens:	<p>Bramley apple crumble on a bed of caramel sauce served with Cornish clotted ice cream or vanilla custard.</p> <p>Caramel sauce: sugar, cream and vanilla pods</p> <p>Apple filling: apples, sugar, apple puree and cinnamon</p> <p>Crumble: butter, flour, oats, digestive biscuit and dark brown sugar</p>		<p>Warm and sweet apple mix on caramel sauce, with a soft and buttery biscuit topping.</p> <p>Keywords: warm, sweet, textures</p>
	Comments		
Cheese selection Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts £ Allergens:	<p>Water biscuits served with Colston Bassett Stilton Blue, Barber's 1833 Cheddar Cheese. Pickled walnuts, pear and salad leaves with a spicy lemon dressing.</p>		<p>Rich and mature cheeses contrast the pickled walnut, crunchy sweet pears and crispy biscuit.</p> <p>Keywords: mature, strong, pickled contrast</p>
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Vegan	Picture	Description for guests
Trofie pomodoro Eggless pasta with tomato and herb sauce £ Allergens:	Trofie pasta is coated in a light arrabbiata sauce made from roasted San Marzano and cherry tomatoes, with garlic, oregano and salt.		Trofie with a delicious tomato sauce. Keywords: tangy, sweet
	Comments		
Courgetti pasta with chilli and lemon £ Allergens:	Spiralised courgettes and blanch, sautéed with shallot and red chilli, dressed with a spicy lemon dressing . The dish is garnished with chopped fresh coriander.		Vegan alternative to pasta made with spiralised courgettes and blanch served with a spicy lemon dressing. Keywords: fresh, spicy, citrus
	Comments		
Sticky toffee pudding baked with poached pear and served with vegan vanilla ice cream £ Allergens:	Half a deseeded pear is poached in sugar, cinnamon, star anise, cloves and citrus zest. A sponge base containing dates, flaxseed, almond milk and dried fruits. Once baked the pear and poaching sauce is poured over. Served with vegan ice cream.		A delicious vegan sponge cake with a poached pear and toffee sauce. Served with vegan ice cream. Keywords: soft, caramel, warm pear
	Comments		

Scoff & Banter – À La Carte Tasting Bible

Item	Vegan	Picture	Description for guests
Mixed berry bowl Seasonal berries with coconut yoghurt and chia seeds £ Allergens:	Seasonal berries with coconut yoghurt and chia seeds.		Seasonal berries with coconut yoghurt and chia seeds. Keywords: fresh, healthy
	Comments		
Vegan ice cream Selection of vegan ice creams £ Allergens:	Dairy free ice cream, chocolate, strawberry and vanilla flavour.		Dairy free ice cream, chocolate, strawberry and vanilla flavour. Keywords: creamy
	Comments		

Scoff & Banter – Sauces and Marinades

Menu Item	Ingredients
Beer Batter	Plain flour Cold water London Pale Ale Corn flour Salt Bicarbonate soda
Ceviche Marinade	Lemon juice Salt Soy sauce Black pepper Garlic puree Ginger puree Yuzu Aji amarillo
Chicken Stock	Chicken Bone Thyme Garlic Carrot Spanish Onion Leek Celery Tomato Puree
Chilli Mayo Burger Sauce	Hellman's Mayonnaise Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Courgetti Fritti Aioli	Garlic Milk Salt Vegetable oil Truffle oil
Creamy Base Sauce	Veg stock White wine Cream Maldon sea salt Garlic Shallots
Cucumber and Gin Dressing	Cucumber Grapeseed oil Soy Sauce Green tabasco Lime Juice Lemon Juice Tanqueray gin

Menu Item	Ingredients
Garlic Butter	Unsalted butter Garlic Chives Parsley Salt
Honey Balsamic Dressing	Grapeseed oil Lime juice Balsamic vinegar Soy sauce Cayenne pepper Garlic Honey
Lamb herb crust	Thyme Garlic Parsley Breadcrumbs Grapeseed oil Salt
Lamb Jus	Lamb bones Chicken bones Onions Carrot Celery Red wine Salt Ground black pepper
Lemon and Herb Dressing	Dijon mustard Pasteurised egg yolk Vegetable oil Lemon juice Water Chervil Tarragon Salt Ground black pepper
Mushy Peas	Frozen peas Shallots Mint stalks Butter Salt Ground black pepper
Olive Marinade	Sun blushed tomatoes with oil Garlic Thyme Oregano Black pepper Chilli flakes Red chilli

Scoff & Banter – Sauces and Marinades

Menu Item	Ingredients
Plum Dressing	Plum sauce Golden syrup Rice wine vinegar Soya sauce
Plum Sauce	Red plum Red chilli Caster sugar White wine vinegar Ginger Cardamom Star Anise Maldon sea salt
Spicy Lemon Dressing	Grapeseed oil Lemon juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree
Steak / Lamb / Portobello Mushroom Marinade	Grapeseed oil Garlic Thyme Oregano Salt Cracked black pepper
Tartare Sauce	Caper Gherkin Salt Hellman's mayo Lemon Parsley Shallots
Thai Green Curry Sauce	Green curry paste Lemongrass Lime leaf Galangal Cumin Turmeric Coriander powder Salt Coconut milk Coconut cream Lime Maldon sea salt

Menu Item	Ingredients
Wagyu Slider	Wagyu beef mince Beef mince Chuck Shallots Red chilli Tomato ketchup English mustard Coriander Salt Cracked black pepper Eggs Panko breadcrumbs Paprika Cumin
Tortellini Base Cream Sauce	Veg stock White Wine Cream Maldon sea salt Garlic Shallots
Veal Jus	Veal bones Chicken bones Onions Carrot Celery Red wine Salt Ground black pepper
Vegetable Stock	Carrot Celery Leek White onion Parsley Bay leaf

Scoff & Banter – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Bites														
Spiced olives - Nocellara olives with chilli and green herbs														
Grissini wrapped in prosciutto ham														
Courgetti fritti - Crispy courgette with truffle aioli														
Starters														
Classic French onion soup - with Gruyère cheese and warm baguette														
Scottish cured smoked salmon - Cucumber, lemon and gin dressed herbs with toasted dark rye bread														
Black pepper-crusted beef carpaccio with sea salt and shaved Parmesan														
Crispy duck salad - Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots														
Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v														
Oven-roasted garlic butter mushrooms with toasted sourdough v														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

Scoff & Banter – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Market Specials														
Tortellini cacio e pepe with white wine and Italian hard cheese crème v														
Moules frites - Mussels cooked with garlic, parsley and white wine cream, served with paprika frites														
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing														
Fish and chips - Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon														
King prawn Thai green curry - Coconut crème, green chillies, Kaffir lime and aromatic basmati rice														
Classic hamburger - Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips														
Portobello mushroom Wellington - Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots														
Steaks and Grill														
Rib-eye steak 251g - 28-day-aged, grass fed														
Fillet steak 226g - Succulent centre cut														
Rosemary and red wine sauce														
Green peppercorn sauce														
Blue cheese sauce v														
Burford Brown egg														
Crispy pancetta														
Blenheim Palace herb-crusted rack of lamb with layered creamed potatoes, minted pea purée and rosemary red wine sauce														

Scoff & Banter – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Butchers Cut Sunday Roast*														
Butchers Cut Sunday Roast* - Roasted 28-day-aged rib of beef														
Butchers Cut Sunday Roast* - Roasted corn-fed chicken														
Butchers Cut Sunday Roast* - Vegetarian sausages														
Sides														
Heritage tomato and mozzarella salad with spicy lemon dressing v														
Garlic and Parmesan French fries v														
Sweet potato fries v														
Truffled Maris Piper mash v														
Steamed garlic kale and tenderstem broccoli v														

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The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

Scoff & Banter – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Our Little Farmyard														
Grissini wrapped in prosciutto ham														
Tomato and basil soup - with warm baguette														
Spaghetti pomodoro - Spaghetti with a tomato and herb sauce														
Fish and chips - Battered haddock served with tartar sauce, mushy peas and chargrilled lemon														
Classic hamburger - Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips														
Crudit� selection														
Hand-cut chips														
Eton mess - Chantilly cream, crushed meringue, strawberries and raspberry coulis														
Ice cream selection														
Desserts														
Black forest trifle - Layered sponge, milk chocolate and port custard, amerena cherries and cr�me anglaise														
Eton mess - Chantilly cream, crushed meringue, strawberries and raspberry coulis														
Toffee pudding - Caramelised Williams pear, butterscotch sauce and vanilla ice cream														
Bramley apple crumble - served with Cornish clotted ice cream														
Bramley apple crumble - served with vanilla custard														
Cheese selection - Colston Bassett Stilton, Barber’s Vintage Cheddar, pears and pickled walnuts														

• may contain

Scoff & Banter – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Vegan														
Spiced olives - Nocellara olives with chilli and green herbs														
Courgetti fritti - Crispy courgette with truffle oil														
Tomato and basil soup with warm bread														
Baby spinach and walnut salad - dressed with aged balsamic v														
Oven-roasted garlic and thyme mushrooms with toasted bread														
Trofie pomodoro - Eggless pasta with tomato and herb sauce														
Aubergine Thai green curry - Coconut crème, green chillies, Kaffir lime and aromatic basmati rice														
Courgetti pasta with chilli and lemon														
Heritage tomato and basil salad with spicy lemon dressing														
French fries														
Sweet potato fries														
Steamed garlic kale and tenderstem broccoli														
Sticky toffee pudding - Baked with poached pear and served with vegan vanilla ice cream														
Mixed berry bowl - Seasonal berries with coconut yoghurt and chia seeds														
Vegan ice cream - Selection of vegan ice creams														

Scoff & Banter – Glossary

Glossary	Descriptions
Carpaccio	Thin slices of raw beef or fish served with a sauce
Ceviche	A South American dish of marinated raw fish or seafood, marinades often have a heavy citrus presence
Chia seeds	Small black seeds from the Salvia hispanica plant, a member of the mint family from Central/South America. High nutritious value
Flax seeds	Also known as linseed, a high fibre crop filled with omega 3 and nutrients.
Galangal	is a root from the ginger family native to Indonesia
Gruyère	a sweet, nutty flavoured cheese with a firm but supple texture made year-round with unpasteurised milk. It takes its name from the town Gruyère.
Rye bread	Type of bread made from flour and rye grain, denser and higher in fibre than white bread with a stronger flavour.
Shichimi	Common Japanese spice mixture containing 7 ingredients, including sesame.
Veal	Young cow

Scoff & Banter – Q & A

What are the lunch and dinner options within the property?

--

What time are the lunch & dinner options served within the property on each day?

Option/Offering	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Are there options for guests outside of outlet serving periods?

--

What is the dining style and type of cuisine?

How would you explain the concept to a first-time guest?

What sections does the à la carte menu contain?

--

Scoff & Banter – Q & A

List the items within one of the sections

How would you describe and recommend a seafood dish to start to a guest?

Choose two dishes to start, and explain how you would describe and recommend these to a guest (not including the seafood choice above):

What food item would you recommend with an aperitif while the guest is browsing the menu?

--

What is the most expensive dish on the menu?

--

What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):

Doesn't eat seafood and has a gluten allergy

Scoff & Banter – Q & A

What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):

Doesn't eat meat, has high expectations of value for money

What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):

Eats everything, is not concerned with value for money as they want to try a large variety of options

Are any of our dishes 100% free from allergens?

Is the French onion soup suitable for vegetarians?

--

Are the sauces suitable for vegetarians if requested from the steaks and grill section?

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Which sides are not suitable for guests with a gluten allergy?



EDWARDIAN
HOTELS

LONDON