



EDWARDIAN  
HOTELS

LONDON

# Food Bible & Allergen Matrix Workbook

Scoff & Banter Vanderbilt

May 2021



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.

### 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  
- 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 - 4

### OUR LITTLE FARMYARD



<b>Starters</b>	<b>Market Specials</b>	<b>Little Treats</b>
Tomato and basil soup - 6 with warm baguette v	Fish and chips - 9 Battered haddock served with tartar sauce, mushy peas and chargrilled lemon	Eton mess - 7 Chantilly cream, crushed meringue, strawberries and raspberry coulis v
Grissini - 5 Wrapped in prosciutto ham	Classic hamburger - 8 Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips	Ice cream selection v - 5
	Spaghetti pomodoro - 9 Spaghetti with a tomato and herb sauce v	
<b>Sides</b>		
- Crudité selection v - 4		
- Hand-cut chips v - 4		

### 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 - 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 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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## Brand Ethos

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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

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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
<b>Spiced olives</b> Nocellara olives with chilli and green herbs £ Allergens:	<b>Marinated Nocellara olives</b> served in a small kilner jar. Vegan		Creamy Nocellara olives in a spiced herb marinade. Great with an aperitif. Keywords: <b>creamy, spicy, herby</b>
	Comments		
<b>Grissini</b> 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: <b>salted, crunchy</b>
	Comments		
<b>Courgetti fritti</b> 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: <b>crispy, creamy, truffle.</b>
	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 <b>chicken stock</b> 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: <b>sweetness</b> , <b>warming</b> , <b>nutty</b>
	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 <b>cucumber</b> and <b>gin dressing</b> .  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: <b>raw</b> , <b>smoked</b> , <b>fresh</b> , <b>botanicals</b>
	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: <b>soft</b> , <b>peppery</b> , <b>earthy</b> , <b>nutty</b>
	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 <b>plum dressing</b> 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: <b>soft, crispy, rich</b> <b>sweetness, balance</b></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 <b>honey balsamic dressing</b> 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: <b>textures, creamy,</b> <b>sweet balance</b></div>
	Comments		
<div>Oven-roasted garlic butter mushrooms</div> <div>with toasted sourdough</div> <div>£</div> <div>Allergens:</div>	<div>Wild mushrooms roasted in <b>garlic butter</b>, 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: <b>crunchy, earthy,</b> <b>buttery, garlic</b></div>
	Comments		

## Scoff & Banter – À La Carte Tasting Bible


Item	Market Specials	Picture	Description for guests
<b>Tortellini cacio e pepe</b> with white wine and Italian hard cheese crème £	10 pieces of Italian hard cheese tortellini is served in a <b>creamy base sauce</b> 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: <b>creamy</b> and <b>nutty</b>
Allergens:	Comments		
<b>Moules frites</b> Mussels cooked with garlic, parsley and white wine cream, served with paprika frites £	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: <b>creamy</b> , <b>garlic</b>
Allergens:	Comments		
<b>Pan-fried sea bass fillet</b> with tiger prawns, shaved fennel, radish salad and lemon herb dressing £	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 <b>ceviche dressing</b> 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: <b>crispy</b> , <b>fresh</b> , <b>light</b>
Allergens:	Comments		



## Scoff & Banter – À La Carte Tasting Bible

Item	Market Specials	Picture	Description for guests
<b>Fish and chips</b> Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon £ Allergens:	Haddock is fried in a <b>beer batter</b> to give a crunchy texture with meaty cooked fish, twice cooked chips are soft and crunchy.  <b>Mushy peas</b> are served on the side with a <b>tartare sauce</b> 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		
<b>King prawn Thai green curry</b> Coconut crème, green chillies, Kaffir lime and aromatic basmati rice £ Allergens:	Aubergine and prawns are sauteed before <b>Thai green curry sauce</b> 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		
<b>Classic hamburger</b> 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 <b>chilli mayo burger sauce</b> , lollo bionda lettuce, smoked streaky bacon and melted cheese.  This is accompanied by twice cooked handmade chips.  <b>We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.</b>		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
<b>Rib-eye steak 251g</b> 28-day-aged, grass fed £ <b>Allergens:</b>	<b>Marinated steak</b> 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: <b>flavourful</b> , <b>full-bodied</b> , <b>buttery</b>
	<b>Comments</b>		
<b>Fillet steak 226g</b> Succulent centre cut £ <b>Allergens:</b>	<b>Marinated steak</b> 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: <b>soft</b> <b>buttery</b> , <b>lean</b>
	<b>Comments</b>		






## Scoff & Banter – À La Carte Tasting Bible

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

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


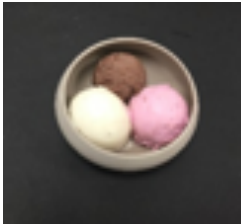
## Scoff & Banter – À La Carte Tasting Bible

Item	Our Little Farmyard	Picture	Description for guests
<b>Grissini</b> wrapped in prosciutto ham £ Allergens:	Breadsticks wrapped in prosciutto ham.		Crunchy breadsticks wrapped in prosciutto ham. Keywords: fresh, creamy, herby
	Comments		
<b>Tomato and basil soup</b> 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		
<b>Spaghetti pomodoro</b> 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
<b>Fish and chips</b> 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		
<b>Classic hamburger</b> 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 <b>burger sauce</b> , 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		
<b>Crudité selection</b> £ 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
<b>Hand-cut chips</b> £ Allergens:	Twice cooked, steamed and fried, to give a crunch on the outside and soft inside.		Soft and crunchy homemade chips. Keywords: <b>soft, crunchy</b>
	Comments		
<b>Eton mess</b> 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: <b>fresh, sweet, chewy</b>
	Comments		
<b>Ice cream selection</b> £ Allergens:	Strawberry, chocolate double chip and vanilla ice cream.		3 flavours of ice cream, with strawberry, chocolate double chip and vanilla. Keywords: <b>creamy</b>
	Comments		

## Scoff & Banter – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
<b>Black forest trifle</b> Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise £ Allergens:	<b>Sponge base:</b> cocoa powder, sucrose, water, sunflower oil, egg, vanilla bean paste, T45 flour, salt and baking soda  <b>Cherry jelly:</b> morello cherry puree, sucrose, agar, water  Chocolate custard: milk, sucrose, salt, corn flour, egg, maracaibo criolait 38 (Chocolate), vanilla bean paste, butter  <b>Chantilly:</b> whipping cream, sucrose, gelatine, opalys, vanilla bean paste  <b>Crème Anglaise:</b> 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: <b>cherry</b> , <b>creamy</b> , <b>strong flavours</b>
	Comments		
<b>Eton mess</b> 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: <b>fresh</b> , <b>sweet</b> , <b>chewy</b>
	Comments		
<b>Toffee pudding</b> 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.  <b>Butterscotch sauce:</b> sugar, cream and vanilla pods  <b>Sponge:</b> brown sugar, plain flour, butter, egg, baking powder, bicarbonate of soda, dates and vanilla pods  <b>Pear:</b> sugar, rosemary,		Soft and sticky pudding in a rich caramel sauce. Topped with a caramelised pear.  Keywords: <b>sticky</b> , <b>sweet</b> , <b>rich</b>
	Comments		



## Scoff & Banter – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
<b>Bramley apple crumble</b> 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><b>Caramel sauce:</b> sugar, cream and vanilla pods</p> <p><b>Apple filling:</b> apples, sugar, apple puree and cinnamon</p> <p><b>Crumble:</b> 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		
<b>Cheese selection</b> 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 <b>spicy lemon dressing</b>.</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
<b>Trofie pomodoro</b> 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: <i>tangy, sweet</i>
	Comments		
<b>Courgetti pasta</b> with chilli and lemon £ Allergens:	Spiralised courgettes and blanch, sautéed with shallot and red chilli, dressed with a <b>spicy lemon dressing</b> . 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: <i>fresh, spicy, citrus</i>
	Comments		
<b>Sticky toffee pudding</b> 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: <i>soft, caramel, warm pear</i>
	Comments		

## Scoff & Banter – À La Carte Tasting Bible

Item	Vegan	Picture	Description for guests
<b>Mixed berry bowl</b> 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: <b>fresh, healthy</b>
	Comments		
<b>Vegan ice cream</b> 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: <b>creamy</b>
	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
<b>Bites</b>														
Spiced olives - Nocellara olives with chilli and green herbs														
Grissini wrapped in prosciutto ham														
Courgetti fritti - Crispy courgette with truffle aioli														
<b>Starters</b>														
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
<b>Butchers Cut Sunday Roast*</b>													
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													
<b>Sides</b>													
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													

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
<b>Our Little Farmyard</b>														
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														
<b>Desserts</b>														
Black forest trifle - Layered sponge, milk chocolate and port custard, amarena 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
<b>Vegan</b>														
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

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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

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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

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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

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**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?**




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