



## SCOFF & BANTER

### THE FARMER'S SELECTION

#### STARTERS



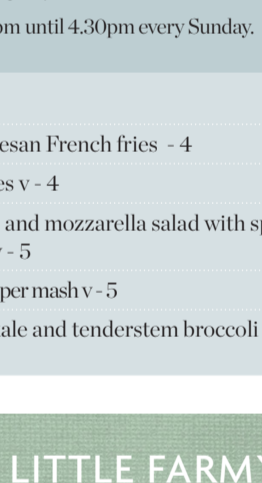
- Spiced olives** - 6  
Nocellara olives with chilli and green herbs v
- Grissini** - 5  
wrapped in prosciutto ham
- Courgetti fritti** - 5  
Crispy courgette with truffle aioli v
- Classic French onion soup** - 8  
with Gruyère cheese and warm baguette
- Scottish cured smoked salmon** - 10  
Cucumber, 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 12pm until 4.30pm 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



#### 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

- Crudité 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

#### SCOFF & BANTER KENSINGTON

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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.