



SCOFF & BANTER

DRINKS

STARTERS



BAR BITES

Olives	5
Sicilian Nocellara del Belice and black Ligurian olives v	
Smoked chilli almonds	5

STARTERS

Classic French onion soup	8
with Gruyère cheese and warm baguette	
Scottish cured smoked salmon	10
Cucumber, lemon and gin dressed herbs with toasted dark rye bread	
Crispy duck salad	10
Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots	
Baby spinach, walnut and goat's cheese salad	8
dressed with honey balsamic v	
Oven-roasted garlic butter mushrooms	7
with toasted sourdough v	

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v Suitable for vegetarians.

MARKET SPECIALS



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| Fish and chips | 16 |
| Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon | |
| Pan fried sea bass fillet | 18 |
| with tiger prawns, shaved fennel, radish salad and lemon herb dressing | |
| Classic hamburger | 16 |
| Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips | |
| Chicken Milanese | 16 |
| Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings | |
| Portobello mushroom Wellington | 14 |
| Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v | |
| Tortellini cacio e pepe | 16 |
| with white wine and Italian hard cheese crème v | |

STEAKS AND GRILL



Rib-eye steak 251g 25
28-day-aged, grass fed

Fillet steak 226g 28
Succulent centre cut

Accompaniments

Baby vine tomatoes and tenderstem broccoli v

SAUCES

Rosemary and red wine, green peppercorn, blue cheese 3

SIDES

Garlic and Parmesan French fries 4

Heritage tomato and mozzarella salad with
spicy lemon dressing v 5

Sweet potato fries v 4

Truffled Maris Piper mash v 5

Steamed garlic kale and tenderstem broccoli v 4

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THE DESSERT PANTRY



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| Eton mess | 8 |
| Chantilly cream, crushed meringue, strawberries and raspberry coulis v | |
| Toffee pudding | 8 |
| Caramelised Williams pear, butterscotch sauce and vanilla ice cream v | |
| Black forest trifle | 7 |
| Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise v | |
| Cheese selection | 10 |
| Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v | |

COCKTAILS

Lychee Martini	11
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	
Watermelon Mule	10
Skyy vodka, watermelon juice, lime and Jamaican ginger beer	
Strawberry & Rhubarb Fizz	11
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
G & G	10
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale	
The Passionate	10
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
Our Rum Punch	11
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters	
Hazel Old Fashioned	11
Monkey Shoulder whiskey, Frangelico hazelnut liqueur, vanilla syrup, Angostura & Orange bitters and lemon oils	

NON-ALCOHOLIC COCKTAILS

Raspberry & Lychee Sling	8
Lychee juice, mint, raspberries, lemon and soda water	
Ginger Addiction	8
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer	

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SPARKLING WINE BY THE GLASS

	125ml
Prosecco Extra Dry, Fantinel NV	9
Nyetimber Classic Cuvée Brut NV	12

CHAMPAGNE BY THE GLASS

Brut

Moët & Chandon Brut Impérial NV	14
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WINES BY THE GLASS

Also available in 125ml measures 175ml Carafe

White

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2020	7.5	21
Élevé (Marsanne, Viognier) France 2021	8	23
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2020	8.5	25
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2021	9.5	28
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2020	10.5	31

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	7.5	21
Rare Vineyards (Pinot Noir) France 2020	8	23
Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2019	8.5	25
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9.5	28
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2020	10.5	31

Rosé

Veramonte Reserva Rosé (Pinot Noir) Casablanca Valley, Chile 2020	7.5	21
Belvino Rosé (Pinot Grigio) Veneto, Italy 2020	8	23

DESSERT WINE

	125ml
Château Grand-Jauga 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	8

BEER & CIDER

	Pint	Half
Peroni	6.25	3.75
Meantime Lager	6.25	3.75
		Bottle
Peroni		5
Heineken		5
Meantime Pale Ale		5
Magners Irish Cider		5

SOFT

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25
Coke	3.25
Diet Coke	3.25
Lemonade	3.25
Tonic water	3.25
Slimline tonic	3.25

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LOOSE LEAF TEA SELECTION

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip & Hibiscus	4.25

COFFEE SELECTION

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	6

SPIRIT SELECTION

also available in 25ml measures 50ml

Vodka

Skyy	7.5
Ketel One	8
Belvedere	9.5
Grey Goose	10
Cîroc	11

Gin

Bombay Sapphire	7.5
Tanqueray	8
Sipsmith	9
Hendrick's	9.5

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	8
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt

Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Talisker 10 year	11
Laphroaig 10 year	12
Oban 14 year	18
Lagavulin 16 year	18

Blended

Monkey Shoulder	8
Chivas Regal 12 year	8.5
Johnnie Walker Black Label	9
Johnnie Walker Gold Label	16

Irish

Jameson	7.5
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American

Maker's Mark	8.5
Wild Turkey	9
Jack Daniel's	9
Woodford Reserve	10

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Tequila

Jose Cuervo Especial Plata	7.5
Jose Cuervo Tradicional	9

Cognac

Courvoisier 3 Star	8.5
Hennessy VS	9
Courvoisier VSOP	12
Rémy Martin VSOP	12

Liqueurs / Digestifs

Disaronno Amaretto	7
Baileys	7
Tia Maria	7
Sambuca	7

Scoff & Banter Canary Wharf
5 Fairmont Avenue
London
E14 9JB
+ 44 (020) 8820 8136

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