



SCOFF & BANTER

DRINKS

## STARTERS

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## BAR BITES

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<b>Olives</b>	5
Sicilian Nocellara del Belice and black Ligurian olives v	
Smoked chilli almonds v	5

## STARTERS

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<b>Classic French onion soup</b>	8
with Gruyère cheese and warm baguette	
<b>Crispy duck salad</b>	10
Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots	
<b>Baby spinach, walnut and goat's cheese salad</b>	8
dressed with honey balsamic v	
<b>Oven-roasted garlic butter mushrooms</b>	7
with toasted sourdough v	

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v Suitable for vegetarians.

## MARKET SPECIALS

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|---|----|
| <b>Fish and chips</b>   | 16 |
| Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon              |    |
| <b>Classic hamburger</b>  | 16 |
| Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips    |    |
| <b>Portobello mushroom Wellington</b>   | 14 |
| Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v |    |
| <b>Tortellini cacio e pepe</b>  | 16 |
| with white wine and Italian hard cheese crème v   |    |

## 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	5

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## THE DESSERT PANTRY

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| <b>Eton mess</b>   | 8  |
| Chantilly cream, crushed meringue, strawberries and raspberry coulis v         |    |
| <b>Toffee pudding</b>  | 8  |
| Caramelised Williams pear, butterscotch sauce and vanilla ice cream v          |    |
| <b>Cheese selection</b>  | 10 |
| Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v |    |

## COCKTAILS

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<b>Lychee Martini</b>	12
Bombay Sapphire gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	
<b>Watermelon Mule</b>	11
Skyv vodka, watermelon juice, lime and Jamaican ginger beer	
<b>Strawberry &amp; Rhubarb Fizz</b>	12
Skyv vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
<b>G &amp; G</b>	12
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale	
<b>The Passionate</b>	12
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
<b>Our Rum Punch</b>	12
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters	
<b>Hazel Old Fashioned</b>	12
Monkey Shoulder whiskey, Frangelico hazelnut liqueur, vanilla syrup, Angostura & Orange bitters and lemon oils	

## NON-ALCOHOLIC COCKTAILS

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<b>Raspberry &amp; Lychee Sling</b>	8
Lychee juice, mint, raspberries, lemon and soda water	
<b>Ginger Addiction</b>	8
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer	

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## SPARKLING WINE BY THE GLASS

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

## CHAMPAGNE BY THE GLASS

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### Brut

Moët & Chandon Brut Impérial NV	14
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## WINES BY THE GLASS

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Also available in 125ml measures 175ml Carafe

### White

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	8	23
Élevé (Marsanne, Viognier) France 2022	8.5	25
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2021	9	27
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2022	10	30
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2020	11	33

### Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	8	23
Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2021	8.5	25
Rare Vineyards (Pinot Noir) France 2021	9	27
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	10	30
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2021	11	33

### Rosé

Veramonte Reserva Rosé (Pinot Noir) Casablanca Valley, Chile 2021	8	23
Belvino Rosé (Pinot Grigio) Veneto, Italy 2021	9	27

## DESSERT WINE

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

## BEER & CIDER

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	Pint	Half
Peroni	6.75	4
Meantime Lager	6.5	3.75
		Bottle
Peroni		5.75
Heineken		5.75
Meantime Pale Ale		5.75
Magners Irish Cider		5.75

## SOFT

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Acqua Panna still water	5.5
S.Pellegrino sparkling water	5.5
Fresh orange juice	4.5
Fresh apple juice	4.5
Fresh grapefruit juice	4.5
Cranberry juice	4.5
Tomato juice	4.5
Coke	4.5
Diet Coke	4.5
Lemonade	4.5
Tonic water	4.5
Slimline tonic	4.5

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## SPIRIT SELECTION

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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
Hendrick's	9.5
Sipsmith	10

### **Rum**

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

### **Scotch**

#### **Single Malt**

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

#### **Blended**

Monkey Shoulder	8.5
Chivas Regal 12 year	9
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	16

### **Irish**

Jameson	8
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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	8
Jose Cuervo Tradicional	11

**Cognac**

Courvoisier VS	9.5
Hennessy VS	10
Courvoisier VSOP	12
Rémy Martin VSOP	12

**Liqueurs / Digestifs**

Disaronno Amaretto	8
Baileys	8
Tia Maria	8
Sambuca	8

## LOOSE LEAF TEA SELECTION

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English Breakfast	4.5
Jasmine	4.5
Earl Grey	4.5
Fresh mint and lemon	4.5
Green Sencha	4.5
Rosehip & Hibiscus	4.5

## COFFEE SELECTION

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Filter coffee	4.5
Latte	4.5
Decaffeinated	4.5
Macchiato	4.5
Espresso	4.5
Mocha	4.5
Cappuccino	4.5
Double espresso	4.8
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	6

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

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