

SCOFF & BANTER KENSINGTON
IS PROUD TO PRESENT

A SPECIALLY COMPOSED SET MENU IN COLLABORATION
WITH EFG LONDON JAZZ FESTIVAL





SCOFF & BANTER

Three courses and a glass of wine
£45 per guest

Starters

Scottish cured smoked salmon

Cucumber, lemon and
gin dressed herbs with
toasted dark rye bread

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

Fish and chips

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

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

Tortellini cacio e pepe
with white wine and Italian
hard cheese crème 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

Cheese selection

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

v Suitable for vegetarians.