



SCOFF & BANTER

New Year's Eve

Chef's specials

These specials will be served alongside the Scoff & Banter all day dining menu

ANTIPASTO FOR TWO

A carefully curated selection of Italian delicacies,
designed for sharing

£21

Artisan Meat Selection

£21

Marinated artichokes, chargrilled asparagus, creamy burrata,
Salami Milano, and air-dried beef bresaola

Vegetable Antipasto (ve)

£21

Marinated olives, chargrilled asparagus, vegan burrata, roasted
peppers and grilled artichokes

MAIN COURSES

Crab-crusted Salmon with angel hair pasta, lobster and a rich
cognac reduction

£38

Sicilian vegetable cannelloni with braised tomatoes, toasted
almond and balsamic reduction (ve)

£28

DESSERTS

Honeycomb cheesecake with chocolate
and honeycomb crumble

£13

Mango and green cardamom panna cotta
with coconut and chia (ve)

£13

*If you have a food allergy or intolerance, please speak to a member of our staff before
ordering or consuming any food or beverage.*

A discretionary service charge of 12.5% will be added to your bill.

Menu items and prices are subject to change. All prices are inclusive of VAT.

(v) suitable for vegetarians. (ve) suitable for vegans.

