



SCOFF & BANTER

VALENTINE'S MENU

Valentine's at Scoff & Banter

Friday 14th February 2025

3 courses and a glass of prosecco - £65 per guest

Starters

Spiced Maple Vegetable Soup

served with toasted, wild-farmed seeded sourdough and butter (v)

Scottish cured smoked salmon

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

Marinated French duck salad

with plum dressing, grapefruit, pine nuts, and shallots

Baby spinach, walnut and goat's cheese salad

dressed with honey balsamic (v)

Market Specials

Pan-fried sea bass fillet

with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Rib-eye steak 235g

served with baby vine tomatoes and tenderstem broccoli and green peppercorn sauce

Chicken Milanese

garlic and herb panko-crusting 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)

The Dessert Pantry

Cheese selection

Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts (v)

Chocolate Fondant

chocolate sponge pudding with a molten chocolate centre, served with vanilla bean ice cream (v)

Basque Cheesecake

Spanish-style vanilla-flavoured cheesecake with a caramelised crust, served with blueberry compote (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.

All prices are inclusive of VAT. (v) Suitable for vegetarians.