

Scoff & Banter Kensington
68-86 Cromwell Road
London
SW7 5BT
+ 44 (020) 7666 1891

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

If you have any dietary requirements, speak to a team member before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT.
Gluten free dishes are produced utilising non-gluten containing ingredients.

V = vegetarian | VE = vegan | GF = gluten free.

Adults need around 2000KCAL a day.



SCOFF & BANTER

THE FARMER'S SELECTION

STARTERS

Spiced Maple Vegetable Soup *v* - 8

Served with toasted, wild-farmed seeded sourdough and butter 204KCAL

Selection of Breads *v* - 5

Four warmed mini loaves of French fine dor, rye, olive and pain aux cereales served with butter 690 KCAL

Salt & Pepper Squid - 9.5

Lightly dusted crispy squid, tossed with chilli and spring onion, served with chipotle mayo and lemon 313 KCAL

Chicken Wings *GF* - 8.5

Tossed in our house hot sauce, with ranch dressing and celery 381 KCAL

Nachos *v*

A trio of tortillas topped with chipotle cheese sauce, pico de gallo, guacamole and coriander, served with lime

Small 510 KCAL - 7

Sharing 741 KCAL - 12.5

Add For 5:

Pulled Beef Chilli | BBQ Pulled Pork

Crispy Pork Ends *GF* - 19

Pork belly topped with a rich red wine jus, apple sauce and crispy onions, served on a bed of mixed leaves 436KCAL

Roasted Malaysian Cauliflower *VE* - 8.5

Long-stem cauliflower coated in a Malaysian curry paste and roasted until crispy, served with micro salad and mint yoghurt sauce 67 KCAL

BBQ Pulled Pork or Falafel Tacos - 8.5

(3 Per Serve)

Warmed trio of soft tacos topped with BBQ pulled pork or falafel (*V*), iceberg lettuce, chilli pineapple salsa, micro coriander and spring onion 103 KCAL

Ancient Grain Hummus & Chargrilled Pitta *VE* - 6

Quinoa-based hummus topped with crispy chickpeas and parsley, served with chargrilled pitta flatbread 348 KCAL

Mixed Olives *VE* - 5

A variety of Kalamata and Halkidiki olives, marinated with sundried tomatoes and garlic 172 KCAL

Moroccan Hummus & Chargrilled Pitta *VE* - 6

A blend of chickpea, caramelised onion, sultanas, and apricots topped with crispy chickpeas and parsley, served with chargrilled pita flatbread 527 KCAL

Ham Hock Terrine & Pickled Carrot - 8.5

Served with an apple ale and chilli chutney, toasted wild-farmed sourdough and a micro green salad 193 KCAL

Baked Camembert in a Wild-farmed Boule *v* - 15.5

Whole toasted wild-farmed boule stuffed with baked camembert, topped with onion chutney and rosemary 743 KCAL

SIDES

Rarebit Mac & Cheese 196 KCAL - 5.5

Garlic Flatbread *v* 491 KCAL - 5

Garlic & Cheese Flatbread *v* 566 KCAL - 5.5

Roasted Rainbow Carrots *v* 118 KCAL - 4.5

Mashed Potatoes *v* *GF* 197 KCAL - 4.5

Sweet Potato Mash *VE* *GF* 264 KCAL - 4.5

Skin-on Fries *VE* *GF* 406 KCAL - 4.5

Sweet Potato Fries *VE* *GF* 191 KCAL - 5.5

Mixed Salad *VE* *GF* 93 KCAL - 4.5

Peppercorn Sauce *v* *GF* 222 KCAL - 3

Chimichurri Sauce *VE* *GF* 400 KCAL - 3

Béarnaise Sauce *v* *GF* 496 KCAL - 3

MARKET SPECIALS

Battered Cod & Chips *GF* - 17.5

Crispy cod fillet served with mushy peas, tartare sauce and skin-on fries 589 KCAL

Double Cheeseburger - 17.5

Steak patties with our ultimate burger sauce, melted cheddar iceberg lettuce, gherkins and tomato in a potato bun, served with skin-on fries 1372 KCAL

Malaysian Curry - 17.5

Richly spiced Malaysian curry blended with lime leaf and galangal aromatics, served with wild rice, topped with micro coriander and chilli 421 KCAL

Select From:

*Chicken | Mushroom *VE* | Shrimp + 50p*

Fennel Sausage Pappardelle - 17

Crumbled Cumberland fennel sausage and onions, tossed in a rustic tomato sauce, served with pappardelle pasta, topped with micro basil and shaved cheese 566 KCAL

Chicken & Prosciutto Schnitzel - 18

Chicken breast coated in a rosemary and thyme breadcrumb wrapped in prosciutto, topped with rustic tomato sauce, a fried egg and freshly grated parmesan, drizzled with truffle oil, served with skin-on fries and a dressed side salad 1291 KCAL

Caesar Salad *GF* - 11

Shredded cos lettuce tossed with Caesar dressing and topped with grated parmesan, anchovies and croutons 438KCAL

Add:

Chicken - +7 | Salmon - +8

Super Grain Salad *GF* - 13.5

Mixed leaf salad with quinoa, brown rice, edamame, red pepper, red onion, orange and tenderstem broccoli, coated with vinaigrette 205 KCAL

Trio of Pies *GF* - 19

Mini steak, chicken and curried lentil pies, served with mashed potatoes, baby rainbow carrots and red wine jus 1026 KCAL

Pork Belly *GF* - 18.5

Oven-roasted pork belly served with potato dauphinoise, red wine jus, and roasted rainbow carrots 853 KCAL

Blackened Salmon *v* - 18.5

Chipotle seasoned seared salmon served with sweet potato mash, spinach and leeks in a creamy garlic sauce 641 KCAL

Sirloin Steak 8oz *GF* - 25

Served with a roasted tomato, flat mushroom and skin-on fries 852 KCAL

Haddock Risotto *GF* - 18

Smoked haddock and pea risotto, topped with a curry battered runny poached egg 1290 KCAL

Buffalo Chicken Burger - 17.5

Chicken breast coated in our spicy house buffalo sauce with maple mustard coleslaw and gherkins in a potato bun, served with skin-on fries 1051 KCAL

Beyond Meat Burger *VE* - 17.5

Beyond Meat burger topped with cheese, mustard mayo, tomato sauce, iceberg lettuce gherkins, and tomato, served with skin-on fries 1075 KCAL

DESSERTS

Crème Brûlée Tartelette *v* - 8

Served with raspberry compote 328KCAL

Tarte Tatin *v* - 8.5

A buttery pastry round topped with caramelised apple slices and caramel sauce, served with vanilla bean ice cream 316 KCAL

Chocolate Fondant *v* *GF* - 8

Chocolate sponge pudding with a molten chocolate centre, served with vanilla bean ice cream 411 KCAL

Rhubarb & Ginger Torte *VE* - 8

Ginger crumb base with a layer of rhubarb and chocolate filling, finished with a sprinkling of chocolate flake and a dusting of raspberry powder, topped with rhubarb compote and ice cream 309 KCAL

Basque Cheesecake *v* *GF* - 8

Spanish-style vanilla-flavoured cheesecake with a caramelised crust, served with blueberry compote 226 KCAL