



SCOFF & BANTER

MENU

# “One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf (1882-1941) British novelist and essayist

## OUR STARTERS

Mini Yorkshire puddings with roast beef, horseradish creamed potato and red wine sauce	9
London gin-and-lime-cured salmon with cucumber and juniper dressing	8
Prawn cocktail with spicy lemon mayo	8
Our Cornish crab cakes with chilli lime sauce	8
Slow-roasted garlic mushrooms with toasted sourdough v	6

## OUR SOUPS

All of our soups are served with warm crusty soda bread.

Roasted vine tomato soup v	7
Carrot and ginger soup v	7
Watercress and spinach soup v	8

## OUR LIGHT MAINS

Seared sea bass and tiger prawns, shaved fennel and radish salad with a lemon herb dressing	18
Lemon-infused Scottish Salmon with garlic and paprika roasted kale	16
Breaded corn-fed chicken with a warm garlic and herb butter, served with a lemon and kale salad	13
Baby spinach, goat's cheese and walnut salad with honey balsamic dressing v	10
Wood-fired smoked salmon, cucumber and pomegranate salad with a lemon dressing	13
Chargrilled chicken, avocado and smoked crispy bacon salad	13

## OUR CLASSICS

Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	12
Fish pie with salmon, cod and prawns in a creamy white wine sauce, served with lemon-steamed kale and peas	12
Mustard-marinated rump steak, fried hen's egg and hand-cut chips	18
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with hand-cut chips	14
Smoked Applewood cheese and broccoli pie served with hand-cut chips v	10

## OUR STEAKS

Our steaks are served with baby vine tomatoes, tenderstem broccoli and a sauce of your choice.

251g rib-eye steak	22
226g fillet steak	24
336g sirloin steak	26

## OUR SAUCES

Red wine and rosemary, blue cheese v, or peppercorn	2
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## OUR SIGNATURE DISHES

Herb-crusted rack of lamb, layered creamed potatoes, minted pea purée and rosemary lamb gravy	18
Portobello mushroom, black cabbage 12 and goat's cheese wellington with buttered baby carrots v	

## OUR SIDES

Hand-cut chips v	3
Maris Piper truffled mash v	4
Field greens and tomato salad with spicy lemon dressing v	3
Steamed garlic kale and tenderstem broccoli v	3
Crispy roast potatoes with rosemary sea salt v	3

## OUR SIGNATURE SUNDAY ROAST\*

Our roasts are served with Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, buttered carrots & greens and onion gravy.  
\*Available from 12pm until 5pm every Sunday.

Roasted 28-day-aged rib of beef	19
Roasted corn-fed chicken	19
Veggie sausages v	19

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.