

New Year's Eve

Available 31st December 2025
With a welcome glass of champagne

STARTERS

Duck salad with jalapeño and papaya dressing - £14

Slow-cooked duck with Chinese 5 spice with jalapeño and papaya emulsion

Premiere Scottish scallops in a creamy velouté with a bacon crumb, parsley oil - £16

Pan-fried scallops with creamy velouté, bacon crumb and parsley oil

Yasai tempura with Ama Ponzu - £12

Japanese-style vegetable tempura with citrus yuzu dressing

Tuna carpaccio with pine nuts, roquette and Amalfi lemon - £18

Mediterranean tuna thinly sliced with pine nuts, roquette and Amalfi lemon

MAIN COURSES

Dry aged rib eye steak with red wine and Juniper sauce - £40

Cooked to your choice. Served with fondant potato, baby courgette,
baby carrot and red wine juniper berry sauce

Scoff and Banter Wagyu burger - £24

Wagyu beef burger in a brioche bun with melted cheese, streaky
bacon, chilli mayonnaise and chips

Seafood linguine - £30

Linguine pasta in white wine sauce with prawns, mussels and
calamari finished with a touch of chilli, lemon zest and fresh parsley.

Portobello wellington (VG) - £25

Portobello mushroom and Italian black kale in puff pastry, served with vegan gravy

Lamb rack with pea purée, mint jus and gratin potato - £38

Roasted lamb rack with English pea purée, mint jus and gratin potato

Chefs Fish & chips - £20

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

DESSERTS

Chocolate fondant with fruits of the forest - £13

Luxurious chocolate fondant served with berry compote

Passion fruit cheesecake with mascarpone and mango - £12

Creamy cheesecake topped with passion fruit, mango and mascarpone

Black forest cake with cherry gel and chocolate shavings - £13

A rich and fruity chocolate celebration



SCOFF & BANTER