



SCOFF & BANTER

New Year's Eve

Available 31st December 2024 - £60 per person

Three courses

STARTERS

Classic French onion soup with Gruyère cheese and warm baguette

Scottish cured smoked salmon - cucumber, lemon and gin dressed herbs with
toasted dark rye bread

Crispy duck salad - warm marinated crispy French duck 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

28-day-aged rib-eye steak
grass fed with baby vine tomatoes and tenderstem broccoli

Portobello mushroom Wellington
filled with black cabbage and goat's cheese, served with buttered
baby carrots (v)

Tortellini cacio e pepe with white wine and Italian hard cheese crème (v)

THE DESSERT PANTRY

Eton mess - Chantilly cream, crushed meringue, strawberries
and raspberry coulis (v)

Toffee pudding - caramelised Williams pear, butterscotch sauce
and vanilla ice cream (v)

Cheese selection - Colston Bassett Stilton, Barber's Vintage
Cheddar, pears and pickled walnuts



SCOFF & BANTER

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.