



SCOFF & BANTER

À LA CARTE

NIBBLES

Flavourful bites designed to whet the appetite whilst the kitchen prepares your meals

Hummus (VG,GFO) - £5.5

Roasted red pepper hummus with toasted scrocchiarella

Selection of bread (VO) - £5.5

Oven baked pain au seigle, pain aux olives pain au cereales and French findors with butter coins oil and balsamic

Olives (VG,GF) - £5.5

A mix of pitted Kalamata and halkidiki olives with sundried tomatoes and garlic in a herb dressing

Stuffed peppers (V,GF) - £5.5

Mini red peppers stuffed with cream cheese

BURGERS

Hilton burger (GFO) - £17.5

Two 4 oz steak patties with our ultimate burger sauce, melted cheddar, iceberg lettuce, gherkins and tomatoes in a potato bun served with skin on fries

Peri peri chicken burger (GFO) - £18

Double grilled marinated chicken breast topped with chilli cheese and peri peri sauce in a potato bun with iceberg lettuce and mayo

vegan burger (VG, GFO) - £17

Beyond meat burger pattie topped with vegan cheese, mustard mayo, tomato sauce iceberg lettuce gherkins and tomato in a potato bun severed with skin on fires

STARTERS & SHARERS

Charcuterie board (GFO)- £18

Prosciutto,coppa and Milano salami with goats cheese and mature cheddar figs and seeds green tomato chutney and toasted bread

Soup of the day (VG,GFO) - £7.5

Severed with toasted bread and herb oil made in house

Meze board (V,GFO) - £9

Red pepper hummus, baba ganoush, olives, crudités toasted flat bread

Nachos (V) - small £7 large £12.5

A trio of tortilla topped with triple blend cheese tomato salsa chunky avocado and coriander served with a wedge of lime

Add

- pulled pork £5

- beef chilli £5

Salt and pepper squid - £9

Served with garlic ginger chillies and spring onion and a sriracha mayo and a wedge of lime

Hot honey fried chicken bites - £8.5

Marinated and coated crispy chicken bites toasted in a hot honey coating topped with sesame seeds with a dressed side salad

Tempura fried vegetables (VG) - £8

Light battered sweet potato, tender stem broccoli, courgette and peppers with a sweet teriyaki dipping sauce

Korean bao buns - £8

Pulled beef brisket coated in Korean bbq sauce with pickled red onion in a steamed bao bun top with mayo and coriander Vegan mushroom option available

Reuben croquettes (GF) - £8.5

Cooked beef with cabbage, ghekins, cheddar cheese and potato with a mustard dipping sauce

MAINS

Blackened salmon (GF) - £18.5

Chipotle seasoned salmon served with sweet potato mash wilted spinach and thick gazpacho sauce

Penne arrabbiata (VO) £15

Al dente penne pasta in a bold and spicy Arrabbiata sauce made from tomatoes, garlic, and red chili flakes. Finished with a sprinkle of grated Parmesan cheese and crispy basil

Add

- chicken £5

Fish and chips (GF) - £17.5

Crispy beer battered cod fillet with mushy peas, tartare sauce and skin on fries

Saffron risotto (GF) - £16

A creamy fragrant saffron risotto tossed with sliced green beans topped parmesano and micro herbs

Add

- chicken £5

- salmon £7

Chicken kiev - £18

Garlic butter stuffed chicken breast coated in golden breadcrumbs with sauté potatoes and seasonal greens

Sirloin (GFO) - £26

Aged British 8oz sirloin served with skin on fries oven roasted flat mushroom, beef tomato and battered onion rings

SALADS

Caesar salad (GF) - £12

shredded cos lettuce tossed with Caesar dressing and topped with grated parmesan, anchovies and croutons

Superfood salad (VG,GF) - £13.5

Rich avocado, black rice, edamame and azuki beans, peppers and baby leaf salad in a fresh chimichurri style dressing

Korean beef rice bowl - £18

pull beef brisket coated in a sticky Korean bbq sauce on a bed of sticky rice with pickled slaw carrot cucumber topped with sriracha mayo and sesame seeds

Vegan mushroom option available

DIRTY FRIES

Millionaires' fries (V, GF) - £9

Crispy skin on French fries tossed in parmesan and garlic topped with chives and chipotle mayo

Pulled pork dirty fries (GF) - £9

Crispy skin on French fries topped with bbq pulled pork triple cheese and bbq sauce

PIZZAS

All served with a scrocchiarella base topped with rustic tomato sauce and a cheese blend

Cheeses and pesto (V) - £18

with mini mozzarella balls cherry tomatoes and pesto topped with crispy basil

Chorizo and nduja - £19

With spicy nduja sausage and chorizo topped with chilli jam sliced chillies and roquette

Mixed chargrilled veg (V) - £19

With chargrilled peppers aubergines and courgettes

CURRIES

All served with wild rice mango chutney, lime pickle and poppadums

Butter chicken curry (GF) - £18

Diced chicken thighs slow cooked in an aromatic butter and tomato curry sauce

Butternut gobi dhansak (GF) - £17.5

cauliflower florets, butternut squash, red onions, red peppers, split peas and lentils in a spiced sauce

Lamb rogan josh (GF) - £18

tender pieces of lamb in a medium hot curry sauce with tomatoes, onion, coriander & spices

— STEAK SAUCES —

Pink peppercorn (V, GF) - £3.5

Béarnaise (V, GF) - £3.5

Chimichurri (V, GF) - £3.5

— SIDES —

Sweet potato mash (V, GF) - £4.5

Garlic flat bread (V) - £5

Garlic flat bed
with triple cheese (V) - £5.5

Mac and cheese (V) - £6.5

Seasonal vegetables (VG, GF) - £6

Chef's salad (VG, GF) - £4.5

Fries (VG, GF) - £4.5

Onion rings (VG) - £5

Sweet potato fries (VG, GF) - £5.5

— DESSERTS —

Lemonicello tiramisu (V) - £8

White chocolate
and passion fruit cheesecake (V) - £8

Sticky apple caramel tart (V) - £8

Raspberry and gin
cheesecake (VG, GF) - £8

Chocolate fondant (VG, GF) - £8

— OUR STORY —

Scoff & Banter celebrates traditional British and European classics, offering a playful twist on your favourite home-cooked dishes. Located in the heart of Kensington, our restaurant provides a warm and welcoming space to enjoy hearty comfort food, thoughtfully prepared using locally-sourced ingredients, capturing the essence of authentic local dining.

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If there are any dietary requirements, speak to a team member before ordering. Please note that we store 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. A discretionary service charge of 12.5% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients.