



SCOFF & BANTER

NEW YEAR'S EVE MENU

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

Virginia Woolf (1882-1941)
British novelist and essayist

FOUR COURSES AND
A GLASS OF PROSECCO
£50 PER PERSON

TO START

Prawn cocktail with spicy lemon mayo

Slow-roasted garlic mushrooms with
toasted sourdough

Our Cornish crab cakes with
chilli lime sauce

OUR SALADS

Chargrilled chicken, avocado and
smoked crispy bacon salad

Wood-fired flaked smoked salmon,
lemon, cucumber and pomegranate salad

Baby spinach, goat's cheese and walnut
salad with honey balsamic dressing

OUR HOT KITCHEN

Black pepper-crusting rib-eye steak,
baby vine tomatoes and tenderstem
broccoli served with a green
peppercorn sauce

Breaded corn-fed chicken with a warm
garlic and herb butter, served with a
lemon and kale salad

Seared sea bass and tiger prawns,
shaved fennel and radish salad
with a lemon herb dressing

Smoked Applewood cheese and
broccoli pie served with hand-cut chips

OUR DESSERTS

Eton mess

Warm Bramley apple crumble served
with vanilla custard

Colston Bassett stilton and Barber's
Vintage cheddar with pears and
pickled walnuts

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.