

Scoff & Banter Tea Rooms - Oxford Street Sample Menu

Our hot kitchen

Spiced scallops and cauliflower beignets

Lobster brandy bisque with a warm cheese scone

Oysters rockefeller

Sticky beijing beef fillet

Poached free - range egg florentine

Lamb cutlet, mint, lemon and cyprus parsley crust

Wild mushroom arancini with creamy spicy mayo

Scones

(All served warm with country preserves and devonshire clotted cream)

Pecan and apple

Maple and sultana

Vanilla

Seville orange

Valrhona chocolate

Cheddar cheese

Sandwiches

Chicken caesar with rosemary focaccia

Oak - smoked ham with english mustard, rocket and tomato bread

Free-range hen's egg and watercress

Rare venison gin and tonic

Cucumber with a white bloomer

Steak and balsamic onions with toasted sourdough

Smoked salmon, crayfish and dill crème fraîche with a toasted bagel

Croque madame

Desserts

Strawberry shortbread with whipped cream

Chocolate whisky cake, candied orange

Lemon meringue, blackberry compote and lime syrup

Strawberry tart with crème

Chantilly sticky toffee pudding, brandy snap and clotted cream

Poached rhubarb with custard and a gingerbread biscuit

Dark chocolate crème chantilly

Raspberry and prosecco jelly