

STARTERS

Today's soup - 8

Served with sourdough baguette (168 kcal)

Crispy salt and pepper squid - 9

Served with tzatziki dip (390 kcal)

Ancient grain hummus and chargrilled pitta - 6

Quinoa-based hummus topped with crispy chickpeas and parsley (VE) (348 kcal)

Crispy pork ends - 9

Pork belly topped with rich red wine jus, apple sauce and crispy onions, served on a bed of mixed leaves (GF) (436kcal)

Loaded nachos - 7

Chipotle cheese sauce, guacamole, soured cream and pico de gallo (V) (724 kcal)

Add: - BBQ pulled pork (GF) (871 kcal) - 5
- Refried beans (VE) (802 kcal) - 5

Baked camembert in a wild farmed boule - 16.5

Whole toasted wild farmed boule stuffed with baked camembert, topped with onion chutney and rosemary (V) (743kcal)

Sriracha hot wings - 8.5

Crispy chicken (631 kcal) or vegan wings (VE) (GF) (358 kcal)

HOUSE FAVOURITES

Super grain salad - 13.5

Mixed leaf salad with quinoa, brown rice, edamame, red pepper, red onion, orange, and tenderstem broccoli, coated with vinaigrette (GF) (205kcal)

Caesar salad - 11

Baby gem lettuce and crispy croutons dressed in Caesar dressing, topped with Italian cheese shavings (964kcal)

Add to any salad:

- Chargrilled chicken (GF) (1298kcal) - 7
- Prawns (GF) (1145kcal) - 7
- Vegan wings (VE) (1139kcal) - 7

Blackened salmon - 18.5

Chipotle-seasoned seared salmon served with sweet potato mash, spinach, and leeks in a creamy garlic sauce (641kcal)

Grilled 8oz rib-eye steak - 26

Cooked as you like it and served with two side dishes of your choice (790kcal)

Chicken and prosciutto schnitzel - 18

Chicken breast coated in rosemary and thyme breadcrumbs, wrapped in prosciutto, topped with rustic tomato sauce, a fried egg, and freshly grated Parmesan, drizzled with truffle oil, served with skin-on fries and a dressed side salad (1291kcal)

Pork belly - 18.5

Oven-roasted pork belly served with potato dauphinoise, red wine jus, and roasted rainbow carrots (GF) (853kcal)

Traditional fish and chips - 17.5

With tartar sauce and a choice of mushy or garden peas (1180kcal)

PIZZAS

Classic Margherita - 12.5

Rocket leaves and Italian cheese shavings (V) (908kcal)

Nduja - 13.5

Nduja sausage, spicy salami, rocket leaves, Italian cheese shavings (1192kcal)

Both pizzas can now be ordered on a gluten-free base

V = vegetarian | VE = vegan | GF = gluten free

BURGERS

All served in a brioche bun with burger relish, lettuce and tomato. Served with spicy dusted skin-on fries and coleslaw

The Beef Encounter - 17.5

6oz* Hereford beef burger, grilled bacon, Monterey Jack cheese and beer-battered onion rings (1393kcal)

Beyond Meat Burger - 17.5

Topped with cheese, mustard mayo, tomato sauce, iceberg lettuce, gherkins and tomato (VE) (1075kcal)

STREET FOOD

Malaysian curry - 17.5

Richly spiced curry with lime leaf and galangal aromatics, served with wild rice, topped with micro coriander and chilli (421kcal)

Add: - Chargrilled chicken (755kcal) - 7

- Prawns (602kcal) - 7

- Mushrooms (548kcal) - 7

BBQ pork or falafel tacos - 8.5

3 per serve - warm soft tacos topped with BBQ pulled pork or falafel (V), iceberg lettuce, chilli pineapple salsa, micro coriander and onion (103kcal)

Moroccan hummus & chargrilled pitta - 6

A blend of chickpeas, caramelised onion, sultanas and apricots, topped with crispy chickpeas and parsley, served with chargrilled pitta bread (VE) (527kcal)

SANDWICHES

Build your own sandwich - 8.5

Served with crisps

1. Choose your bread

- Freshly baked sourdough baguette (335kcal)

- White farmhouse bread (304kcal)

- Brown farmhouse bread (289kcal)

- Gluten free bread

2. Choose your filling

- Ham (57kcal)

- Mature Cheddar cheese (208kcal)

- Egg mayonnaise (297kcal)

- Grilled chicken and mayonnaise (324kcal)

- Tuna mayonnaise (337kcal)

- Hummus and salad (215kcal)

Club sandwich - 14.5

Triple-decker stack of grilled chicken, bacon, egg mayonnaise, lettuce and tomato on toasted bloomer.

Served with skin-on fries (1122kcal)

SIDES

Spicy dusted skin-on fries

(VE) (GF) (406kcal) - 4.5

Sweet potato fries

(VE) (GF) (191kcal) - 5.5

Sweet potato mash (V) (GF) (264kcal) - 4.5

Garlic flatbread (V) (491kcal) - 5

Garlic flatbread with cheese (V) (566kcal) - 5.5

Roasted rainbow carrots (V) (GF) (118kcal)

- 4.5

Peppercorn sauce (V) (GF) (222kcal) - 3

Chimichurri sauce (VE) (GF) (400kcal) - 3

Béarnaise sauce (V) (496kcal) - 3

House salad - 4.5

Leafy greens, tomato, butternut squash and house dressing (VE) (GF) (162kcal)

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DESSERTS

Crème brûlée - 8

Tartlet served with raspberry compote (V)
(328kcal)

Tarte Tatin - 8.5

A buttery pastry round topped with
caramelised apple slices and caramel sauce,
served with vanilla bean ice cream (V)
(316kcal)

Basque cheesecake - 8

Spanish-style vanilla flavoured cheesecake
with a caramelised crust, served with
blackberry compote (V) (GF) (226kcal)

Chocolate fondant - 8

Chocolate sponge pudding with a molten
chocolate centre, served with vanilla bean
ice cream (VE) (GF) (411kcal)

Rhubarb and ginger torte - 8

Ginger crumb base with a layer of rhubarb
and chocolate filling, finished with a
sprinkling of chocolate flake and a dusting
of raspberry powder, topped with rhubarb
compote and ice cream (VE) (309kcal)

COFFEE & TEA

Coffees

Double Espresso - 2.7

Latte - 4.05

Cappuccino - 4.05

Flat White - 3.35

Americano - 3.55

Hot Chocolate - 4.05

Chai Tea Latte - 4.55

Iced Brown Sugar Oat Shaken

Espresso - 4.65

Tea - 3.1

English Breakfast

Earl Grey

Lemon and Ginger

Peppermint

Green

Red Bush

Decaf

OUR STORY

Scoff & Banter celebrates traditional British and European classics by bringing you a playful elevation of all your home favourites. Nestled in Manchester, our restaurant is a charming space to gather for hearty comfort food expertly prepared and locally-sourced wherever possible, to capture the true essence of a local dining experience.

Scoff & Banter

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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 10% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients.

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