

BANK

RESTAURANT & BAR

MENU 1 £38.50

STARTERS

SEASONAL VEGETABLE SOUP | Peas, kale, basil & rye bread croutons (v)

CHILLI SQUID | Thai herbs & noodle salad

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

SEASONAL VEGETABLE RISOTTO | Goat's cheese, basil & lemon (v)

TERIYAKI ARCTIC SALMON | Pickled onions

CRISPY DUCK | Pak choi, broccoli, honey & sesame

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce
(£2.25 Supplement)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

BAKED NEW YORK CHEESECAKE | Amarena cherries (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 12.5% service charge

BANK

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MENU 2 £46.00

STARTERS

ROAST HERITAGE BEETROOT | Buffalo ricotta cheese,
watercress & toasted seeds (n)

THAI SPICED FISHCAKES | Atlantic wild halibut, tomato
& lemongrass sauce

CRISPY DUCK SALAD | Watercress, soy & sesame

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

SEA BASS | Simply grilled

SKEWERED CHICKEN SOUVLAKI | Grilled flatbread & tzatziki

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

CHOCOLATE DELICE | Honeycomb, lime sorbet (v)

RHUBARB BAKEWELL TART | Vanilla ice cream (v)(n)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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MENU 3 £53.00

STARTERS

CHARGRILLED ASPARAGUS | Poached duck egg & truffle butter sauce (v)

ISLE OF MAN SCALLOPS | Chorizo, romesco sauce
& tenderstem broccoli (n)

STEAK TARTARE | Angus fillet steak, aged 28 days, free range
egg yolk & rye toast

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

CRISPY DUCK | Pak choi, broccoli, honey & sesame

SEA BASS | Tikka spices

MARINATED LAMB SKEWER | Cardamom rice & mint yoghurt

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

CASHEL BLUE (v) | TUNWORTH | CORNISH YARG (v)
Served with pear & apple chutney, red grapes, apple,
celery, walnuts and water biscuits (n)

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