

GLUTEN FREE

SHARING

Giant Apulian
Cerignola olives (v) 4.25

RAW BAR

Oysters 14.75
Half dozen freshly shucked oysters

Mersea Island Rock

Colchester Rock

STARTERS

Asparagus & duck egg 8.50
Chargrilled asparagus, poached duck egg, truffle butter (v)

Isle of Man scallops 11.95
Chorizo, broccoli, romesco sauce (n)

Heritage beetroot & buffalo ricotta 8.50
Apple, basil pesto, watercress, toasted seeds (n)

SALADS

Chicken Caesar 12.50
Gem lettuce, bacon, Parmesan

Somerset goats cheese 12.50
Beetroot, watercress, hazelnuts (v) (n)

FISH & SHELLFISH

Sea bass 19.75
Tikka spices or simply grilled

Tuna au Poivre 20.75
Roast potatoes, béarnaise sauce

Whole lobster 44.25
Roast potatoes, béarnaise sauce

Fish of the day POA
Market fresh

CHARCOAL GRILL

FINE STEAKS

British Isles | Aberdeen Angus & Hereford

Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6

Flat iron | 225g 16.75
Sirloin | 225g 22.00

Argentina | Las Pampas

Free range Black Angus & Hereford. Reared on the open grasslands of Las Pampas, Argentinian beef has an intense sweet flavour for which it is famous

Rump | 250g 20.50
Ribeye | 225g 20.75
Fillet | 225g 27.75

USDA Prime | Creekstone Farms | Kansas

USA Pure bred Black Angus, 150 days corn fed. Considered by connoisseurs as some of the best beef in the world, a good balance of flavour & tenderness

Sirloin | per 100g 11.00

Australia | Rangers Valley Farm

Pure bred Black Angus, 270 days corn fed. Bred to the same expert standard as Kobe beef with a marbling score of MB3+ making this the most tender of steaks

Ribeye | per 100g 11.50

Wild Scottish Venison | Argyllshire Forest

The finest wild red deer venison from our friends the Churchill family. Low in fat, wild venison is lean & tender with a delicate gamey flavour

Fillet | 225g 26.75

BUTCHER'S CUTS

Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing. Roast potatoes, choice of sauce

Bone in prime rib | 800g 61.50
One of the finest steak cuts, tender with a wonderful rich flavour

Porterhouse | 800g 61.50
Sirloin on one side of the bone & fillet on the other. Best of both worlds

Chateaubriand | 450g 61.50
The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms

SAUCES & TOPPERS

Béarnaise (v), truffle butter (v) each 1.25

Half lobster 20.75 | Fried duck egg (v) 1.50

MEAT & POULTRY

Crispy duck 17.00
Honey roast apples

Tandoor lamb cutlets 24.50
Cardamom rice, spiced tomato sauce (n)

VEGETARIAN

Wild mushroom risotto 13.25
Truffle oil, cheese wafer (v)

(v) denotes other vegetarian dishes on this menu

SIDES

Chargrilled broccoli, chilli, garlic (v) 5.00

Heritage roast carrots & parsnips (v) 4.75

Creamed spinach (v) 5.25

Mash (v) 4.00

Roast potatoes, garlic, rosemary (v) 4.50

House salad (v) 4.50

DESSERTS

Crème brûlée 7.50
Orange, cinnamon (v)

CHEESE

Colston Bassett Stilton (v) 9.50
Tunworth | Smoked Lancashire (v)
Quince jelly, red grapes, walnuts (n)

PETIT FOUR

Chocolate & hazelnut truffles (v)(n) 4.00

ICE CREAM & SORBET (v)

Salted caramel | Vanilla | Chocolate 5.50

Passionfruit | Pistachio (n)

Lime sorbet

LUNCH & EARLY EVENING MENU

Everyday 12 noon – 6pm | See separate menu

1 Course – 12.75 | 2 Course – 17.75

3 Course – 22.75

(v) = vegetarian dish (n) = may contain nuts

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

*Full terms & conditions on our website

Bank Birm AW18

BANK

RESTAURANT & BAR

At Bank Restaurant & Bar we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our charcoal grill. We only use lumpwood charcoal & sustainable wood from the English countryside, it's natural with no additives & imparts the most amazing flavour and aromas to our food. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire.