

# GLUTEN FREE

## SHARING

Giant Apulian  
Cerignola olives (v) 4.75

## RAW BAR

Oysters 15.75  
*Half dozen freshly shucked oysters*

*Mersea Island Rock*

*Colchester Rock*

## STARTERS

Asparagus & duck egg 9.25  
*Chargrilled asparagus, poached duck egg, truffle butter (v)*

Isle of Man scallops 12.50  
*Chorizo, broccoli, romesco sauce (n)*

Heritage beetroot & buffalo ricotta 9.25  
*Apple, basil pesto, watercress, toasted seeds (n)*

## SALADS

Chicken Caesar 13.00  
*Gem lettuce, bacon, Parmesan*

Somerset goats cheese 13.25  
*Beetroot, watercress, hazelnuts (v) (n)*

## FISH & SHELLFISH

Sea bass 22.00  
*Tikka spices or simply grilled*

Tuna au Poivre 22.25  
*Roast potatoes, béarnaise sauce*

Whole lobster 45.50  
*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 18.00  
Sirloin | 225g 22.50

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 21.00  
Ribeye | 225g 21.25  
Fillet | 225g 29.75

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 12.00

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 12.50

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 28.75

### 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 64.75  
*One of the finest steak cuts, tender with a wonderful rich flavour*

Porterhouse | 800g 64.75  
*Sirloin on one side of the bone & fillet on the other. Best of both worlds*

Chateaubriand | 450g 64.75  
*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 21.75 | Fried duck egg (v) 2.00*

## MEAT & POULTRY

Crispy duck 18.00  
*Honey roast apples*

Tandoor lamb cutlets 25.50  
*Cardamom rice, spiced tomato sauce (n)*

## VEGETARIAN

Wild mushroom risotto 14.00  
*Truffle oil, cheese wafer (v)*

(v) denotes other vegetarian dishes on this menu

## SIDES

Chargrilled broccoli, chilli, garlic (v) 5.25

Heritage roast carrots & parsnips (v) 5.00

Creamed spinach (v) 5.50

Mash (v) 4.25

Roast potatoes, garlic, rosemary (v) 4.75

House salad (v) 4.75

## DESSERTS

Crème brûlée 8.50  
*Orange, cinnamon (v)*

## CHEESE

Colston Bassett Stilton (v) 10.25  
Tunworth | Smoked Lancashire (v)  
*Quince jelly, red grapes, walnuts (n)*

## PETIT FOUR

Chocolate & hazelnut truffles (v)(n) 4.25

## ICE CREAM & SORBET (v)

Salted caramel | Vanilla | Chocolate 6.25

Passionfruit | Pistachio (n)

Lime sorbet

## LUNCH & EARLY EVENING MENU

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1 Course – 14.25 | 2 Course – 20.25  
3 Course – 27.75

Monday - Saturday 12 noon – 6pm  
See separate menu

(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 12.5% service charge.

\*Full terms & conditions on our website

Bank West 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.*