

## SHARING

Freshly baked bread <i>Salted butter (v)</i>	4.25
Giant Apulian Cerignola olives (v)	4.75
Charred flat bread <i>Hummus, parsley, red onion, pine nuts (v)(n)</i>	6.25
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken tikka skewers, fried squid, baby back ribs</i>	27.00

## RAW BAR

Oysters <i>Half dozen freshly shucked oysters, Bloody Mary or classic</i>	15.75
<i>Mersea Island Rock</i>	
<i>Colchester Rock</i>	
Poke sashimi tuna <i>Avocado, edamame beans, sesame</i>	11.25
Steak tartare <i>Toast, horseradish, free range egg yolk</i>	10.75
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	11.25
Angus beef tataki <i>Ginger ponzu, wasabi mayonnaise</i>	10.25

## STARTERS

French onion soup <i>Mayfield Swiss cheese toast</i>	6.25
Asparagus & duck egg <i>Chargrilled asparagus, poached duck egg, truffle butter (v)</i>	9.25
Tempura king prawns <i>Chilli jam, lime</i>	10.75
Isle of Man scallops <i>Chorizo, broccoli, romesco sauce (n)</i>	12.50
Chicken skewers <i>Tikka spices, mint yoghurt</i>	9.25
Baby back ribs <i>Soy, mirin, lime</i>	10.50
Heritage beetroot & buffalo ricotta <i>Apple, basil pesto, watercress, toasted seeds (n)</i>	9.25
Fried chilli squid <i>Thai herbs, noodle salad</i>	9.50

## SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	13.25
Chicken Caesar <i>Gem lettuce, bacon, croutons, Parmesan</i>	13.00
Somerset goats cheese <i>Beetroot, watercress, hazelnuts (v)(n)</i>	13.25
Devonshire crab & avocado <i>Gem lettuce, mayonnaise, lemon</i>	16.75
Superfood <i>Loch Duart salmon, quinoa tabbouleh, beetroot, quail's egg, toasted seeds</i>	16.50

## SANDWICHES

Available 12 noon – 6pm | See separate menu

Grilled chicken club  
Smoked Lancashire cheese, onion relish  
Fillet steak, watercress, béarnaise  
All served with house cut chips

## 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
Fillet	170g	26.00

*Hash brown, peppercorn sauce*

#### 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
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#### 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
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#### 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
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## BUTCHER'S CUTS

*Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing. House cut chips, choice of sauce*

Bone in prime rib	800g	64.75
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*One of the finest steak cuts, tender with a wonderful rich flavour*

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

Chateaubriand	450g	64.75
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*The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms*

## SAUCES & TOPPERS

*Peppercorn, béarnaise (v), truffle butter (v), anchovy hollandaise | each 1.25*

*Half lobster 21.75 | Fried duck egg (v) 2.00*

## BURGERS

*Butter bun & house cut chips*

Aberdeen Angus beef <i>Club sauce</i>	15.25
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Spiced jumbo shrimp <i>Tartare sauce</i>	16.50
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Halloumi cheese <i>Chipotle mayonnaise (v)</i>	13.50
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Personalise <i>Add cheese, smoked bacon, avocado or fried duck egg</i>	each 2.00
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## MEAT & POULTRY

Crispy duck <i>Honey roast apples</i>	18.00
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Beef bourguignon <i>Button mushrooms, onions, smoked bacon</i>	20.50
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Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	17.50
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Tandoor lamb cutlets <i>Cardamom rice, spiced tomato sauce (n)</i>	25.50
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## FISH & SHELLFISH

Teriyaki salmon <i>Loch Duart salmon, pickled onions</i>	20.25
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Sea bass <i>Tikka spices or simply grilled</i>	22.00
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Tuna au Poivre <i>House cut chips, béarnaise sauce</i>	22.25
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Fish & chips <i>Mushy peas, lemon, tartare sauce</i>	17.25
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Whole lobster <i>House cut chips, béarnaise sauce</i>	45.50
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Fish of the day <i>Market fresh</i>	POA
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## VEGETARIAN

Butternut squash & goats cheese tart <i>Lemon &amp; thyme butter sauce (v)</i>	14.75
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Wild mushroom risotto <i>Truffle oil, cheese wafer (v)</i>	14.00
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*(v) denotes other vegetarian dishes on this menu*

## SIDES

Chargrilled broccoli, chilli, garlic (v)	5.25
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Roast heritage carrots & parsnips (v)	5.00
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Beer battered onion rings (v)	4.25
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Creamed spinach (v)	5.50
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House cut chips (v)	4.25
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Mash (v)	4.25
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Roast potatoes, garlic, rosemary (v)	4.75
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House salad (v)	4.75
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## LUNCH & EARLY EVENING MENU

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

Monday - Saturday 12 noon – 6pm  
See separate menu

## CHILDREN'S MENU

*Under the age of 11*

*Offering a selection of our classic dishes in smaller portions*

*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

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.*