

BANK RESTAURANT AND BAR

Sharing plates

Garlic bread, chimichurri salsa (v)	3.50
Greek pitta bread, humous (n) (v)	3.40
Olives, garlic & herb marinade (v)	3.25
Mezze	13.30
Olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, Greek feta pastries, grilled halloumi & cherry tomato skewers (n)	
Asian plate	15.45
Thai prawn cakes, duck spring rolls, chilli squid, Vietnamese vegetable & mint salad, tempura king prawns & Malayan chicken skewers (n)	

Crustacea (the consumption of spirits with oysters is not recommended)

Carlingford rock oysters	six 8.15	nine 12.00	twelve 16.15
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Starters

Soup of the day, freshly baked bread	4.95
Chilli squid, Thai noodle salad	7.20
Grilled asparagus, poached egg, hollandaise (v)	6.75
Thai prawn cakes, sweet chilli sauce (n)	6.70
Crab & avocado, soy-citrus dressing	8.25
King prawn tempura, chilli & lime jam	8.55
Crispy duck spring rolls, plum & pineapple dipping sauce (n)	7.00

Salads

Baked goats cheese & warm beetroot salad, toasted walnuts (n) (v)	6.50 / 10.50
Nicoise salad, line caught yellow fin tuna	6.95 / 10.95
Thai beef salad, chilli & lime dressing (n)	6.95 / 10.95
Chargrilled chicken caesar salad	6.75 / 10.75

Pasta, risotto

Smoked haddock & leek risotto, poached egg	6.40 / 10.25
Penne, spicy sausage, roast red pepper & tomato	9.50
King prawn linguine, coriander pesto, sweet chilli sauce	11.50

Vegetarian

Mushroom risotto, cheese wafer, truffle oil (v)	6.40 / 10.15
Penne, basil, roast red pepper & tomato (v)	8.50
Butternut squash tart, asparagus, herb leaf salad (v)	12.50
Thai green curry, sweet potato & vegetables, fragrant rice (v)	12.50

Sandwiches available 12.00 noon ~ 5.00 pm

Chargrilled steak sandwich, fries, bearnaise	sirloin 10.25	fillet 12.75
Roast chicken club sandwich, fries	7.25	
Mozzarella & tomato ciabatta, fries	7.25	
Goats cheese & Mediterranean vegetable flat bread, fries (v)	7.25	

Fish, meat

Fish of the day	Market price
Halibut, crab & herb crust, asparagus, shellfish dressing	19.50
Fish & chips, mushy peas, tartare sauce	15.25
Salmon fishcakes, spinach, lemon & dill butter sauce	14.65
Seabass, tandoori baked, mint yoghurt (or simply grilled)	17.90
North African spiced meatball tagine, cous cous (n)	12.95
Malayan spiced chicken breast, sweet potato, coconut & lime (n)	15.20
Thai green chicken curry, fragrant rice	15.20
Crispy duck, Chinese greens, sesame & honey dressing (n)	16.55

Grill

All our beef is naturally reared on selected farms & carefully matured for a minimum of 28 days

8oz scotch Aberdeen Angus beefburger, cheese, fat chips	11.80
Flash grilled steak, fries, chimichurri salsa	16.75
6oz fillet steak, spinach, hash brown, peppercorn sauce	18.50
Mixed grill, chilli salsa, lemon	19.95
Spiced beef fillet, Malayan chicken, tandoori lamb cutlet (n)	

All our steaks below are served with roast vine tomato, mushrooms & a choice of sauce - simply grilled or rubbed in spices

8oz ribeye	18.50
8oz sirloin	19.80
8oz fillet	22.75

sauces: bearnaise, peppercorn, red wine, shallot & parsley butter

For two to share

Chateaubriand, allow 25 minutes	45.50
16oz fillet steak, fries, green beans, choice of sauce	
Herb roast seafood, new potatoes, green beans, hollandaise seabass, swordfish, salmon, king prawns (n)	35.95

Sides

Fat chips (v)	3.25
Fries (v)	3.25
New season potatoes, parsley butter (v)	3.25
Mash (v)	3.25
Stir fry vegetables (v)	3.60
Onion rings (v)	3.25
Pak choi, chilli, garlic (v)	3.25
Green beans, shallot butter (v)	3.25
Buttered spinach (v)	3.60
Mixed salad (v)	3.60
Thai salad	3.25
Rocket & parmesan salad	3.60

All prices are in £ & inclusive of VAT
There is a discretionary 12.5% service charge added to your final bill
Private dining rooms are available for hire

All meat weights denoted are pre-cooked
(n) denotes dishes which contain nuts or traces of nuts
(v) denotes dishes which are vegetarian
Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items