

BANK

RESTAURANT AND BAR

Sharing plates

Olives, garlic & herb marinade (v)	3.75
Garlic bread, chimichurri salsa (v)	4.00
Greek pitta bread, humous (n) (v)	3.75
Mezze	14.00
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	17.00
Thai prawn cakes, duck spring rolls, chilli squid, Vietnamese vegetable & mint salad, tempura king prawns & Malayan chicken skewers (n)	

Crustacea

Carlingford rock oysters with shallot vinegar				
	six 9.50	nine 14.00	twelve 18.00	

Starters

Soup of the day, freshly baked bread	5.00
Thai prawn cakes, sweet chilli sauce (n)	7.50
Grilled asparagus, poached egg, hollandaise (v)	7.50
Crispy duck spring rolls, plum & pineapple dipping sauce (n)	7.50
Chilli squid, Thai noodle salad	8.25
Crab & avocado, soy-citrus dressing	8.50
King prawn tempura, chilli & lime jam	9.25

Salads

Baked goats cheese & warm beetroot salad, toasted walnuts (n) (v)	6.95 / 10.95
Nicoise salad, line caught yellow fin tuna	7.50 / 11.50
Thai beef salad, chilli & lime dressing (n)	7.50 / 11.50
Chargrilled chicken caesar salad	7.25 / 11.25

Pasta, risotto

Smoked haddock & leek risotto, poached egg	7.25 / 11.25
Penne, spicy sausage, roast red pepper & tomato	10.00
King prawn linguine, coriander pesto, sweet chilli sauce	11.50

Vegetarian

Penne, basil, roast red pepper & tomato (v)	9.00
Mushroom risotto, cheese wafer, truffle oil (v)	7.25 / 11.25
Butternut squash tart, asparagus, herb leaf salad (v)	14.50
Thai green curry, sweet potato & vegetables, fragrant rice (v)	14.50

Fish, meat

Fish of the day	Market price
Fish & chips, mushy peas, tartare sauce	17.00
Salmon fishcakes, spinach, lemon & dill butter sauce	16.50
Seabass, tandoori baked, mint yoghurt (or simply grilled)	19.75
Halibut, crab & herb crust, asparagus, shellfish dressing	20.50
Malayan spiced chicken breast, sweet potato, coconut & lime (n)	16.75
Thai green chicken curry, fragrant rice	16.75
Crispy duck, Chinese greens, sesame & honey dressing (n)	17.75

Tandoor clay oven

Chicken balti, fragrant rice (n)	15.50
King prawn tikka, cucumber & mint raita (n)	9.25 / 18.50
Lamb cutlets, spicy bombay potatoes (n)	18.50
Mixed grill, masala curry sauce, lemon marinated beef fillet, lamb cutlets, chicken (n)	20.50
Seafood mixed grill, spiced onion yoghurt, lemon marinated swordfish, salmon, king prawns (n)	20.50

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	13.50
Flash grilled steak, fries, chimichurri salsa	17.00
6oz fillet steak, spinach, hash brown, peppercorn sauce	19.75
All our steaks below are served with roast vine tomato, mushrooms & a choice of sauce - simply grilled or rubbed in spices	
8oz ribeye	19.75
8oz sirloin	21.50
8oz fillet	23.25

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

For two to share

Chateaubriand, allow 25 minutes	47.00
16oz fillet steak, fries, green beans, choice of sauce	

Sides

Fat chips (v)	3.75
Fries (v)	3.75
New season potatoes, parsley butter (v)	3.75
Mash (v)	3.75
Stir fry vegetables (v)	4.25
Onion rings (v)	3.75
Pak choi, chilli, garlic (v)	3.75
Green beans, shallot butter (v)	3.75
Buttered spinach (v)	4.25
Mixed salad (v)	3.75
Thai salad	3.75
Rocket & parmesan salad	4.25

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