BANK RESTAURANT AND BAR

Appetisers

Garlic bread ***(v)***	3.00
Greek pitta bread with humous ***(n) (v)***	3.15
Bowl of olives ***(v)***	3.15

To share

Mezze Olives, flat bread, humous, falafel, tzatziki, fried manouri cheese, Greek salad, savoury pastries & baby red peppers filled with feta ***(n)*** (***v***)	12.75
Asian plate Thai prawn cakes, duck spring rolls, chilli squid, Vietnamese vegetable & mint salad, tempura king prawns & Malayan chicken skewers ***(n)***	14.95

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

Carlingford rock oysters	six	7.95	nine	11.75	twelve 15.75

Starters

Red pepper and tomato soup (v)	4.95
French onion soup ***(v)***	4.95
Thai prawn cakes with sweet chilli sauce	6.45
Chilli squid with thai noodle salad	6.95
Sushi grade tuna tartare with avocado & soy-citrus dressing	7.30
Tempura of king prawns with chilli & lime jam	8.55
Fresh asparagus with a lightly poached free-range egg & hollandaise sauce ***(v)***	6.65
Crispy duck spring rolls with a plum & pineapple dipping sauce ***(n)***	7.00

Salads

baked goats cheese and warm beetroot salad with toasted walnuts (n)	7.25 / 12.50
Caesar salad with chargrilled chicken	6.45 / 10.75

Pasta, risotto

Wild mushroom risotto with parmesan wafer ***(v)***	6.15 / 10.15
Smoked haddock & leek risotto, lightly poached free-range egg	6.15 / 10.25
King prawn linguine with coriander, ginger & sweet chilli sauce	11.25
Baked butternut squash & goats cheese cannelloni ***(n) (v)***	12.95

Sandwiches *available 12.00 noon ~ 5.00 pm*

Chargrilled steak sandwich with fries & béarnaise sauce	sirloin	9.75
	fillet	12.75
Roasted chicken club sandwich with fries		7.00
Smoked salmon on toasted brioche with cream cheese, dill, cucumber & cress		8.25
Goats cheese, grilled Mediterranean vegetables & rocket on toasted ciabatta with fries ***(v)***		7.00

Fish

Fish of the day	Market price
Fish & chips, mushy peas, tartare sauce & lemon	14.95
Salmon fishcakes, spinach, lemon & dill butter sauce	14.40
Seabass, tandoori baked with mint yoghurt or simply grilled with lemon	17.60
Roasted halibut with crab & herb crumb asparagus & shellfish dressing	19.50
Line caught yellow fin tuna with tomato, chilli, olives & parsley	17.60

Meat

Marinated breast of chicken with Malayan spices, sweet potato, coconut & lime ***(n)***	14.95
Thai green curry & fragrant rice with chicken ***(n)*** or sweet potato & vegetables ***(n) (v)***	14.95
Crispy duck with Chinese greens, sesame & honey dressing ***(n)***	16.00
Calves liver with dried cured bacon mashed potatoes & onion rings	16.25
Roast lamb rump with boulangere potatoes, green beans, peas and mint	17.35
8oz Scotch Aberdeen Angus beefburger with monterey jack cheese, hand cut chips and coleslaw ***(n)***	11.50
Cottage pie with pickled red cabbage	12.00

All our steaks are aged for a minimum of 21 days

8oz rib eye	18.15
8oz sirloin	19.80
8oz fillet	22.00
Our steaks are served with roasted vine tomato, mushrooms & a choice of sauce: béarnaise, peppercorn, red wine or garlic & herb butter	
6oz fillet with hash brown potatoes & peppercorn sauce	20.50

Side orders

Hand cut chips	3.15
Fries	3.15
New season potatoes	3.15
Mash	3.15
Pak choi with chilli & garlic	3.15
French style peas	3.15
Green beans with shallot butter	3.15
Buttered spinach	3.60
Mixed salad	3.15
Rocket & parmesan	3.60
House salad, classic french dressing, to share	6.95

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

BM 03.09