

# BANK

RESTAURANT AND BAR

## Appetisers

Garlic bread (v)	3.50
Greek pitta bread with humous (n) (v)	3.50
Bowl of olives (v)	3.50

## To share

Mezze; Olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, greek feta pastries, grilled halloumi & cherry tomato skewers (n)	13.50
Asian plate; Thai prawn cakes, duck spring rolls, chilli squid, Vietnamese vegetable & mint salad, tempura king prawns & Malayan chicken skewers (n)	16.25

## Crustacea

Carlingford rock oysters with shallot vinegar			
	six 9.25	nine 13.50	twelve 17.50

## Starters

Soup of the day with freshly baked bread	4.95
Thai prawn cakes with sweet chilli sauce (n)	7.00
Chilli squid with Thai noodle salad	7.75
Tempura of king prawns with chilli & lime jam	9.25
Steamed mussels with white wine, garlic & parsley	8.00 / 12.00
Chargrilled asparagus with a poached free range egg, hollandaise sauce (v)	7.25
Crispy duck spring rolls with a plum & pineapple dipping sauce (n)	7.50
Seared fillet of beef carpaccio with roast beetroot, watercress & parmesan	9.00

## Salads

Baked goats cheese & warm beetroot salad with toasted walnuts (n) (v)	7.50 / 12.95
Classic caesar salad with chargrilled chicken, bacon & anchovies	6.75 / 11.25

## Pasta, risotto

Wild mushroom risotto with parmesan wafer (v)	6.75 / 11.25
Smoked haddock & leek risotto with a lightly poached free-range egg	6.75 / 11.25
King prawn linguine with coriander, ginger & sweet chilli sauce	11.25
baked butternut squash & parmesan tart	14.00

## Fish

Fish of the day	Market price
Fish & chips, mushy peas with tartare sauce & lemon	16.75
Fish pie	12.50
Salmon fishcakes with spinach, lemon & dill butter sauce	16.00
Seabass, tandoori baked with mint yoghurt or simply grilled with lemon	19.25
Roast halibut with wild mushrooms, crème fraiche & farragon	20.50

## Meat

Marinated breast of chicken with Malayan spices, sweet potato, coconut & lime (n)	16.25
Thai green curry & fragrant rice with chicken (n) or sweet potato & vegetables (n) (v)	16.25
Crispy duck with Chinese greens, sesame & honey dressing (n)	17.00
braised lamb shank with root vegetables	18.00

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

Flash grilled steak with herbs, shallot butter and fries	16.50
8oz Scotch Aberdeen Angus beefburger with Monterey jack cheese, hand cut chips (n)	13.00
beef bourguignon with mash	18.00
8oz rib eye	19.75
8oz sirloin	21.50
8oz fillet	23.00

All steaks above are served with roast vine tomato, mushrooms  
& a choice of sauce:  
béarnaise, peppercorn, red wine or shallot & parsley butter

## Side orders

Hand cut chips	3.50
Fries	3.50
Roast new potatoes with rosemary (v)	3.50
Mash	3.50
Herb roast root vegetables (v)	3.50
Pak choi with chilli & garlic (v)	3.50
broccoli, peas & beans (v)	3.50
Buttered spinach	4.25
Mixed salad	3.50
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