

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
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Starters

Roast vine tomato soup with fresh basil pesto (n) (v)	4.95
Thai prawn cakes with sweet chilli sauce (n)	6.45
Chilli squid with thai noodle salad	6.95
Hand picked crab & avocado salad with soy-citrus dressing	8.25
Tempura of king prawns with chilli & lime jam	8.55
Chargrilled asparagus with parmesan (v)	6.65
Crispy duck spring rolls with a plum & pineapple dipping sauce (n)	7.00

Salads

Baked goats cheese & warm beetroot salad with toasted walnuts (n) (v)	7.25 / 12.50
Thai beef salad with a hot & sour dressing (n)	7.25 / 12.50
Nicoise salad with line caught yellow fin tuna	7.25 / 12.50
Classic caesar salad with chargrilled chicken, bacon & anchovies	6.45 / 10.75

Pasta, risotto

Wild mushroom risotto with parmesan wafer (v)	6.15 / 10.15
Smoked haddock & leek risotto with a lightly poached free-range egg	6.15 / 10.25
Goats cheese & asparagus penne with roast tomatoes, rocket & pine kernels (n) (v)	6.50 / 10.95
King prawn linguine with coriander, ginger & sweet chilli sauce	11.25
Baked butternut squash & parmesan tart with caramelized red onions, asparagus & herb leaf salad (v)	12.50

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
Organic Cotswold brie, red grapes & cranberry relish on ciabatta with fries (v)	7.00

Fish

Fish of the day	Market price
Fish & chips, mushy peas with tartare sauce & lemon	14.95
Smoked haddock fishcakes with spinach, lightly poached free-range egg, chervil butter sauce	14.40
Seabass, tandoori baked with mint yoghurt or simply grilled with lemon	17.60
Loch duart salmon with asparagus, crab & pea shoot salad, citrus dressing	16.75

blackened, line caught tuna with sushi rice
pickled cucumber & wasabi butter sauce 17.95

This dish has been created for our summer menu by Malcolm Walker, founder of Iceland Foods Stores, following his generous bid at our Celebrity Grilling event in aid of The New Children's Hospital Appeal, hosted by Angus Deayton which raised in excess of £45,000. We will also donate £1 for each dish sold. For more information on The New Children's Hospital Appeal visit: www.newchildrenshospitalappeal.org.uk



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
Tandoori baked lamb cutlets with Bombay potatoes (n)	17.95
Calves liver with dried cured bacon, mashed potatoes & onion rings	16.25

All our beef is British

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
Dinmore Manor steak frites, garlic & herb butter	15.95
Dinmore Manor beefburger with monterey jack cheese, hand cut chips (n)	11.50

Side orders

Hand cut chips	3.15
Fries	3.15
Jersey royal potatoes	3.15
Mash	3.15
Pak choi with chilli & garlic	3.15
Green beans with shallot butter	3.15
Buttered spinach	3.60
Mixed salad	3.15
House salad, classic French dressing, for the table to share	6.95
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