



## STARTERS

**SOUP OF THE DAY £7.50**  
Homemade Foccacia Bread (V, GF Available)

**BRAISED PORK CHEEK £9**  
Apple and Parsnip Purée, Hot Honey Glazed Fig, Parsnip Crisp (GF)

**PEA AND BROAD BEAN SCOTCH EGG £9**  
Rhubarb and Tamarind Ketchup (V)

**SALMON RILLETTES £10**  
Dill and Chive Emulsion, Pickled Fennel, Toasted Ciabatta

**PAN FRIED SCALLOPS £12**  
Brown Butter Cauliflower Purée, Pancetta, Julienne Apple, Crispy Kale (GF)

**PHEASANT AND WILD MUSHROOM TERRINE £12**  
Cranberry Gel, Parsnip Remoulade, Toasted Brioche

## MAINS

**ROASTED JOHN DORY £24**  
Dauphinoise Potato, Marinated Cavola Nero, Smoked Pancetta, Sauvignon Blanc Veloute

**SLOW BRAISED LAMB SHANK £22**  
Shallot Purée, Garlic Mash, Pak Choi, Pomegranate and Date Reduction

**PAN SEARED DUCK BREAST £23**  
Celeriac Purée, Baked Fondant Potato, Balsamic & Honey Glazed Carrots, Sweet Blood Orange Gel,  
Jus (GF)

**LEMON SOLE £24**  
Sauce Vierge, Roasted New Potatoes, Baby Capers, Samphire, Crispy Kale (GF)

**SEASONAL RISOTTO £16**  
Please Ask Server for Details (VE)

**PASTA OF THE WEEK £17**  
Please Ask Server for Details (V)



# GRILLS

**CHESTNUT MUSHROOM AND LENTIL BURGER £18**  
Rosemary Infused Mayo, Onion Rings, Sweet Potato, Fries and Slaw (V)

**BANKS SIGNATURE CHEESE BEEF BURGER £20**  
Toasted Brioche Bun, Cheese, Gherkin, Tomato, Onion Marmalade, House Burger Sauce served  
with Onion Rings, Fries, Slaw / Add Bacon £2

**PANKO CHICKEN BURGER £20**  
Toasted Brioche Bun with Gem Lettuce, Tomato, Caramelised Onion, Pickled Relish, Slaw, Onion  
Rings and Fries / Add Bacon £2

**COD BURGER £20**  
Toasted Brioche Bun, Gem Lettuce, Tartare Sauce, Gherkins, Tomato, Onion Rings, Slaw and Fries

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## STEAKS

**8 OZ FILLET STEAK £32**

**10 OZ SIRLOIN STEAK £30**

**CHATEAUBRIAND FOR 2 - £80**

ALL STEAKS SERVED WITH BAKED  
MUSHROOM, TOMATO, FRIES AND  
SALAD

CHATEAUBRIAND INCLUDES A CHOICE OF 2 SAUCES AND 4 SIDES)

(AVAILABLE FRIDAY, SATURDAY OR PRE ORDER)

ADD GARLIC PRAWNS TO YOUR STEAK FOR AN EXTRA £4.00

UPGRADE TO HOUSE CHIPS FOR A EXTRA £4.00

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## SIDES £5.00

TENDERSTEM BROCCOLI WITH CRISPY ONIONS

SAUCES £3.00

CREAMED SPINACH

PEPPERCORN

ONION RINGS

BERNAISE

NEW POTATOES

GARLIC BUTTER

GARLIC MASHED POTATO

BLOWTORCHED STILTON WEDGE

TRIPLE COOKED CHIPS

CHIMMICHURRI

FRIES

SWEET POTATO FRIES





# DESSERTS

£8.50 EACH

MANGO & WHITE CHOCOLATE SOUFFLÉ  
Mango Compote, Clotted Cream (GF)

BLACKBERRY SWISS MERINGUE  
Mascarpone Cream, Blackberry Syrup, Raspberry Caviar (GF)

POACHED PLUM  
Mulled Wine Purée Cinnamon Biscuit (V,GF)

BROWN BUTTER AND SALTED CARAMEL MILLE-FEUILLE  
Honeycomb Tuile, Miso Caramel Sauce

RUM AND CINNAMON SOAKED BRIOCHE  
Candied Walnuts and Crème Anglaise

LEMON CHOCOLATE BOMB  
Dark Chocolate Shell, Lemon Curd Mousse and Blowtorched Meringue

## ICE CREAM

Madagascan Vanilla  
Chocolate  
Salted Caramel  
Strawberry  
Rum and Raisin

## SORBET

Mango  
Raspberry  
Blood Orange

BRITISH CHEESE SLATE £10  
with All The Usual Suspects (Add a glass of Port for £4)



# SUNDAY LUNCH

1 COURSE £25

2 COURSE £30

3 COURSE £35

## STARTERS

### SOUP OF THE DAY

Warm bread (V, GF available)

### Pheasant and Wild Mushroom Terrine

Cranberry Gel, Parsnip Remoulade, Toasted Brioche

### Baked Camembert

Honey, Thyme and Crostinis (V)

### Salmon Rillettes

Dill and Chive Emulsion, Pickled Fennel, Toasted Ciabatta

## MAINS

ROAST SIRLOIN OF BEEF, HONEY GLAZED GAMMON OR ROAST LEG OF LAMB

### ROAST SALMON FILLET

### NUT ROAST (V, VE)

Above comes with Roast Potatoes, A Yorkie, Stuffing, Braised Red Cabbage, Seasonal Veg and Gravy

### \*SUPPLEMENT OF

£3 FOR A EXTRA SLICE OF MEAT AND YORKIE  
OR £4 FOR A TRIO OF MEATS AND YORKIE

## SIDES £5 EACH

### CAULIFLOWER CHEESE

PIGS IN BLANKETS (3)

HONEY ROASTED PARSNIPS

## DESSERTS

### Sticky Toffee Pudding

Miso Caramel Sauce and Ice Cream

### Mango and White Chocolate Soufflé

Mango Compote, Clotted Cream (GF)

### Blackberry Swiss Meringue

Mascarpone Cream, Blackberry Syrup, Raspberry Caviar (GF)

### Ice Cream or Sorbet

(VE, GF Available)

### Poached Plum

Mulled Wine Purée, Cinnamon Biscuit (V, GF)

### British Cheese Slate (Supplement of £3)

All the usual suspects