



## 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 RILLETES £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  
CREAMED SPINACH  
ONION RINGS  
NEW POTATOES  
GARLIC MASHED POTATO  
TRIPLE COOKED CHIPS  
FRIES  
SWEET POTATO FRIES

SAUCES £3.00  
PEPPERCORN  
BERNAISE  
GARLIC BUTTER  
BLOWTORCHED STILTON WEDGE  
CHIMMICHURI





# 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 Rilletes

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

