

February 2019 Menu

Olives £2.75 • Turkish flatbread, hummus £3 • Crostini, tomato tapenade £3

Focaccia bread, balsamic and Veneto Valpolicella olive oil V £3 All 4 for £10

Deep fried courgettes v £3

Soup of the day V/GF/DF £6

Smoked salmon bon bon, kale slaw, ponzu dressing £8

Panfried hazelnut crusted provolone, garlic bruschetta, salt baked pineapple salsa £7

Pork and black pudding terrine, orange puree, crispy shallots £7

Cured blackened mackerel fillet, beetroot and yogurt puree, pickled beetroot, feta £7.50

Antipasti sharing platter £9/£17

Selection of cured meats, roasted Mediterranean vegetables, mozzarella and focaccia *

Hanseatic seafood sharing platter £10.50/£18.50

Crayfish tails, potted shrimp, whitebait, anchovies, rollmop herrings, smoked salmon *

Mussels, French fries and bread, two ways £7.50/14.50

English with cider, bacon, mustard and cream, or French with garlic, white wine and cream

Roast duck breast, hasselback potatoes, sautéed baby turnips, pancetta, maple syrup, green beans £21

Roast butternut squash and sage risotto, goat's cheese s/m £7/14

Panfried hake fillet, squid stew, potato beignets £17

Slow cooked lamb shoulder, celeriac fondant, warm apple and red cabbage chutney, creamed brussel sprouts £18

Warm chickpea, broccoli, cherry tomato, cashew, goji berry and pomegranate salad s/m £7/12

Add grilled salmon £8 or grilled haloumi £6 to a main size

Bank House parsley and dill fishcakes, lemon butter, roast cauliflower and broccoli £12.50

Bank House Classics

Char-grilled 8oz steak burger; cheddar cheese, bacon, BBQ sauce, French fries £14

Skinny burger; as above but no bun * £13

Battered haddock, hand cut chips, peas, tartar sauce £8.50 / £14.50

Field mushroom and grilled halloumi burger; French fries **V £12.50

Char-grilled 9oz sirloin steak, hand-cut chips or new potatoes, onion rings, mushroom, tomato, peppercorn sauce or garlic butter * £24.50

Side orders, £3 each

Garlic bread V Hand-cut chips V French fries V Garden salad V

Buttered cabbage and peas V

Dietary key: DF - dairy free, GF - gluten free, V - vegetarian, *gluten free version available on request ** vegan version available on request

For information on any allergens which might be present in these dishes please speak to a member of staff, or ask to see our allergen file

Service is not included and is entirely at the guest's discretion, 100% of tips left by our guests are pooled and shared between the members of staff

A discretionary service charge of 10% will be added on the bill of tables of more than 8

As far as possible all our ingredients are sourced locally