Bank House 'Twinkle'

Chilled Prosecco, Gin & Elderflower cordial

£10.00



Sunday Prix Fixe Menu

2 Courses £23, 3 Courses £28

Every Sunday 12 noon to 5pm

Starters

Garlic & chili chorizo king prawns gf,df
Corn fritters, with green herb dressing, cucumber salad ve, gf,df,vg
Smoked duck. pickled blackberries. game chips. truffle honey gf
Whipped goats cheese, roasted beets, pear crisp, candied walnuts vg, gf
Tomato & basil soup, bloomer bread ve,gf,df,vg

Mains

Roast beef & Yorkshire pudding and all the trimmings gfa dfa Roast pork loin & crackling and all the trimmings gfa dfa Roast lamb and all the trimmings gfa dfa Tart tatin and all the trimmings ve,vg,df

All served with and all the trimmings; roast potatoes, roasted vegetables, green vegetables, red cabbage, gravy, cauliflower cheese

Battered catch of the day, hand cut chips, garden peas, tartare sauce df,

gf

Desserts

Raspberry Eton Mess- vg, gf
Crème brulee- vg
Fresh fruit crumble
Vegan Ice cream & fresh fruit ve,vg,df
Trio of ice creams (Vanilla, chocolate, strawberry)

vg = vegetarian, gf = gluten free, gfa = gluten free available, df = dairy free, ve = vegan, available. If you have a food allergy, please ask to see our Allergen file. Many of our dishes can be adapted to suit different diets. All our dishes may contain traces of nuts as well as all other allergens, fish may contain traces of bones.

Discretionary service charge of 12.5% will be automatically added to tables of 8 and more