Bank House

BAR | BRASSERIE | BEDS

# Menu A

## Two course £32 Three course £39

### *To start*

Seasonal vegetable soup D.G

Crayfish & avocado cocktail D.CR

Chicken liver, mushroom, pancetta on croute G.SD

Cromer crab cake, pickled veg and watercress SD,G,CR

Burrata & heritage tomato salad, basil pesto N,D

### *Main event*

Peppered pork tenderloin, new potatoes, pickled red cabbage, apple julienne, mustard sauce SD,M,C

Breast of chicken, stuffed sun blushed tomatoes, basil pesto wrapped in Parma ham SD,N,D

Smoked haddock, roasted vine tomatoes, poached egg, fondant potato & caper butter F,E.D

Gnocchi, caponata rich tomato sauce D,G,SD,C

Slow roast striploin of  beef or nut roast & trimmings G.D.SD.E.C

### *Dessert*

Vanilla crème Brulee shortbread biscuit D,G

Apple and berry crumble & custard D,G

Chocolate brownie, vanilla ice cream D.G

Profiteroles, chocolate sauced D,G

Lemon tart, raspberry sorbet D,G,N

Selection of  ice cream D

Local cheese board (£4 Supplement) D.G,C

**E= contains egg, G= contains gluten, D= contains dairy, N= contains nuts, F= contains fish, SD= contains sulphur dioxide, MU= contains mustard/mustard seeds, MO= contains mollusc, CR= contains crustaceans, S= contains sesame seeds, C= contains celery, L= contains lupin, SO= contains soya, GFA= gluten free available, VE= vegan**

**If you have a food allergy, please ask server to see allergen file. Many of our dishes can be adapted to suit. All dishes may contain traces of nuts and all other allergens; fish may contain traces of bones.**

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# Menu B

## Two course £39 Three course £47

### *To start*

Braised Chorizo & King prawn, spiced tomato sauce & toasted croute G, SD,C,D

Slow cooked belly pork, spiced Asian broth, crispy noodles MO,SD,C

Panko squid rings, sriracha mayo dip G,MO,E,SD

Salmon gravlax, gin and beetroot & toasted croute F,SD,G

Wild mushroom & spinach arancini, tomato velouté, rocket, parmesan D,G,E

### *Main event*

Seabass, seasonal vegetables, parmentier potatoes, champagne beurre Blanc F,D,SD

Braised short rib of beef, pancetta, mushroom, horseradish, crushed potatoes SD

Cod loin, peas, lemon, mascarpone risotto, rocket & parmesan D.F.SD

Lamb rump, Chimichurri, creamed potato, seasonal vegetables D,SD

Goat cheese & tomato tart, Hasselback potato, seasonal vegetables D.G

Beef wellington, Dauphinoise potato, seasonal vegetables, blackberry jus G,D,SD

(£6 supplement)

### *Dessert*

Vanilla crème Brulee shortbread biscuit D,G

Apple and berry crumble & custard D,G

Chocolate brownie, vanilla ice cream D.G

Profiteroles, chocolate sauced D,G

Lemon tart, raspberry sorbet D,G,N

Selection of ice cream D

Local cheese board (£4 Supplement) D.G,C

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