Bank House

BAR | BRASSERIE | BEDS

Festive Menu 2026

Cream of leek and potato soup, crème fraiche, chives and parsley oil

Salmon rillettes, whipped horseradish crème, garden herbs, focaccia

Burrata, tomato beetroot, pickled radish, parsley oil

Pork and Chicken liver pate, crispy streaky bacon, toasted flatbread, leaf salad and onion marmalade

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Roasted turkey, Pork chipolata, crispy pancetta, chateau potatoes, greens, heritage carrots

Trio of pork: slow-roasted belly pork, pork tenderloin, black pudding, apple sauce, golden raisins, fondant potatoes, jus

Pan-fried sea bass, wild mushrooms, baby leek, turned potatoes, lemon butter

Deep-fried halloumi, pea puree, tartar sauce, confit potatoes, winter greens

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Xmas pudding, brandy butter or English custard

Biscoff cheesecake, caramel ice cream, crispy tuile

Chocolate mousse, profiteroles and Chocolate sauce

Selection of English cheeses and biscuits

2 courses £40

3 courses £45

e = contains eggs, 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=soya

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