

Summer Spritz

Paloma <i>Tequila, Grapefruit Soda & Fresh Grapefruit</i>	12.50	Lillet <i>Lillet rouge, Rosé, Soda, Strawberry & cucumber</i>	12.50
Hugo <i>St-Germain, Prosecco, Soda, Mint</i>	12.50	Aperol <i>Aperol, Prosecco, Soda, Orange</i>	12.50

Flatbreads

Garlic & chilli oil	7.95
Shredded duck, hoisin, cucumber & spring onion	9.95
Sun-blushed tomato, pesto & burrata	8.95
Nduja sausage, Gruyère cheese & bell peppers	9.50

Starters

Bank prawn cocktail with a spicy Marie Rose sauce, gem lettuce, soft-boiled egg & croutons	9.95
Confit duck croquette with sticky plum chutney	10.95
Salt & pepper squid with a ponzu chilli dipping sauce	8.95
Sticky soy & sesame chicken with a radish & spring onion salad	9.95
Tempura king prawns with sticky chilli jam	11.95
Baby plum tomato bruschetta with torn burrata & basil oil	8.95
Crispy chicken bao bun with sriracha mayonnaise, Asian pickles & spring onion	10.25
Beetroot-cured salmon with pickled cucumber & horseradish crème fraîche	9.95

Mains

Double-stacked beef burger served in a milk bun with shredded lettuce, burger sauce, crispy fries & slaw	17.95
Pork loin schnitzel with crispy fries, fried egg & apple slaw	18.95
Green pea & asparagus risotto with crumbled goat's cheese & pea shoots	18.95
Mussels cooked in white wine, cream & garlic with crispy fries	19.95
Teriyaki salmon with stir-fried vegetables, pak choi & brown rice	24.95
Braised featherblade au poivre with confit garlic mashed potatoes	21.50
Crispy duck salad with cucumber, spring onion & a hoisin & plum dressing	19.50
Ale-battered fish and chips with triple-cooked chips, crushed peas & tartare sauce	19.95
Garden bowl with brown rice, baby spinach, heritage vegetables, broad beans, pomegranate, roasted beetroot, pickled shallots & a herb & lemon dressing	17.50
Add confit chicken - 3.95	
8oz sirloin steak served with triple-cooked chips, slow-cooked tomato & watercress	27.00
Choice of sauce: chimichurri, peppercorn or béarnaise	
Linguine with a spicy tomato ragu, toasted breadcrumbs & parmesan	16.25
Add chicken - 5.00	

Sides

Crispy fries Creamy mashed potatoes Stir-fried brown rice Dauphinoise potatoes Garden salad Roasted root vegetables	4.50
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Desserts

Dark chocolate brownie with salted caramel ice cream	7.50
Baked vanilla cheesecake with strawberry compote	7.50
Spiced plum & apple crumble with vanilla custard	6.95
Glazed lemon tart with raspberry sorbet	8.95
Selection of British cheeses with grapes, celery, chutney & artisan crackers	12.95

Please advise your server if you have any allergies or require information about ingredients used in our dishes.



Bank

BY NICHOLAS JAMES