

Welcome Cocktails

Pink Grapefruit Negroni 7
Bees Knees 7
Classic Daiquiri 7
*View our Drinks Menu for
our full selection...*



Champagne

Jean-Paul Deville
"Carte Noire" 14

Snacks & Nibbles

Salted Nuts <i>Peanuts or Cashews</i>	3.5
Chilli Bites	3.5
Sicilian Nocellara Olives	4.95
Grilled Focaccia <i>(for 2)</i>	6.65
Crispy Potato Bites, Cajun Spice, Sriracha Mayo	6.5
Chorizo, Honey	8.75
Padron Peppers, Maldon Sea Salt	7.75

Small Plates

Grilled Goats Cheese, Honey, Walnuts, Oregano <i>(Add a slice of Focaccia 2.25)</i>	9.95
BBQ Buttermilk Chicken, Blue Cheese, Spring Onion	13.95
Chilli & Garlic Grilled Prawns, Pil Pil Sauce, Focaccia Slice	13.95
Toasted Malted Bread, Goats Curd, Anchovies	9.95
Crispy Halloumi, Red Pepper Salsa, Beetroot, Balsamic Glaze	9.95

Sample Menu

ROBATA

*Cooked over Charcoal for Depth,
Flavour & Character*

Bank House Signature Dishes

Galician Seafood Paella, Saffron Aioli
(serves two) £48

Chart Farm 900g T Bone Steak,
Bank House Fries *(serves two) £92.50*

600g Grass Fed Ribeye *(serves two) £86*

550g Grass Fed Chateaubriand *(serves two) £75*

180g 36 Day Aged, Hereford Sirloin Steak £24.95

170g Grass Fed Fillet Steak £29

225g Grass Fed Rib Eye Steak £32.5

*All dishes from our Robata are served
with Mushroom & Roasted Shallot.*

Large Plates

Creamy Wild Mushroom Tagliatelle Parmesan, Rye Crumbs	19
Chicken Milanese Grilled Tomato, Rocket Salad	19
BBQ Beef Rib, Roasted Pumpkin, Glazed Parsnip	29
Grilled King Fish Steak, Sauce Vierge	28.5
Fillet of Sea Bass, Spiced Lentils, Macerated Celeriac	25

Sides

Roasted New Potato, Mojo Verde	6
Charred Hispi Cabbage, Hot Honey, Crispy Onion	6
Bank House Fries	5.5
Roasted Iron Bark Pumpkin, Feta, Amaretti Biscuit	6.5
Sautéed Green Beans	6.5

Sauces 2.9

Peppercorn
Red Wine
Red Wine & Blue Cheese



Please inform your waiter of any allergies. An optional service charge of 12.5% is added to your bill

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