

Bank House Smoked Nuts	3
Mini Chilli Bites	3
Wasabi Peas	3



Bollinger Special Cuvee, Champagne NV (125ml)	16.95
Bank House G&T	11

## MAIN MENU

### SMALLER PLATES FOR SHARING

Nocellara Sicilian Olives	4.5
Padron Peppers, Maldon Salt	6
Artisan Bread, Balsamic, Rapeseed Oil (for 2)	6
Chorizo, Honey	7
Sweet Potato Hummus, Feta, Oregano, Sunflower Seeds, Focaccia	7
Grilled Goats Cheese, Honey, Walnuts, Thyme	8

### STARTERS

Chicken Terrine, Pickled Walnut Purée, Sourdough	9
Harrisa Halloumi Skewers, Garlic Aioli, Crispy Shallot	9
Burrata, Pea, Broad Bean, Asparagus, Basil Pesto	9
Parmesan Gnocchi, Smoked Olive Oil	9
Smoked Mackerel, Dill Cucumber, Caper Crème Fraîche	9
BBQ Buttermilk Chicken, Blue Cheese Sauce	10
Grilled Tiger Prawn Skewer, Watercress, Sauce Bois Bourdan	11

### MAINS

Spring Risotto, Peas, Mint, Broad Beans, Basil Pesto	17
Roasted Squash Tagliatelle, Oregano, Pangratatto	17
Moving Mountain Vegan Burger	17
Roast Pork Belly, Black Pudding and Spiced Apple Bon Bon, Jus	18
Seared Salmon, Spring Greens, Lentil Vinegarette	18
Rump Steak, Portobello Mushroom, Romesco Sauce	19
Chateaubriand, Onion Rings, Fries, Rocket Salad	75

### SIDES

Bank House Fries 5	Sweet Potato Fries 5	Gem Lettuce Wedge, Green Goddess Sauce 5
Hispi Cabbage Wedge, Lemon Chilli 5	Mac & Cheese Gratin 6	Green Beans, Shallots, Parmesan 5

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

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## DESSERTS

Affogato (Add Frangelico 3.5) 4.5

Bank House Fool 7

Pineapple Carpaccio, Coconut Sorbet 8

Peanut Butter & Jelly Doughnuts, Crème Anglaise 8

Chocolate Bombe, Brownie, Salted Caramel, Hot Chocolate Sauce 9

Cheese Selection 11

## DESSERT COCKTAILS

Conker Espresso Martini 12

*Conker Coffee Liqueur, JJ Whitley Vodka, Espresso, Demerara Sugar*

Lychee Martini 12

*JJ Whitley Vodka, Kwai Feh Lychee Liqueur, Lychee Juice*

## LIQUEUR COFFEES

Irish Coffee 9  
Baileys Coffee 9  
Amaretto Coffee 9

## DIGESTIVES (50ml)

Maxime Trijol V.S.O.P, Cognac, France (40% abv) 10  
Baron de Sigognac 10, Armagnac, France (40% abv) 12

## DESSERT & FORTIFIED WINES (100ml)

Ferreira, LBV Port, Portugal 2016 7.5  
Sandeman, 10 Years Old Tawny Port, Portugal 7.5  
Dolc Mataro, Alta Allela, Spain 2017 7.95  
La Guita, Manzanilla Sherry, Spain NV 8.5  
Chateau Delmond, Sauternes, France 2016 8.95  
Pedro Ximenez, Bodega Emilio Hidalgo, Spain 2020 9  
Dobogo, "Mylitta" Tokaji Noble Late Harvest, Hungary 2018 11

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