

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
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
South Coast Whelks, Mignonette Sauce	7.50
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
Dressed Crab with Avocado Cream Toasted Focaccia	14
Crispy Layered Potatoes, Beef Tartare	12.95
Bone Marrow Crumbs	
BBQ Buttermilk Chicken, Blue Cheese, Spring Onion	13.95
Chilli & Garlic Grilled Prawns, Pil Pil Sauce, Focaccia Slice	13.95

The Heart of Bank House

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,
Crispy Layered Potatoes *(serves two) £92.5*

Rye Bay 400g Whole Gurnard £22

Scottish Squid, Smoked Aubergine,
Romesco Sauce £27

500g Whole Seabass
Stuffed with Tomato & Olive Salsa £32

225g Grass Fed Rib Eye Steak £32.5

170g Grass Fed Fillet Steak £29

550g Grass Fed Chateaubriand
(serves two) £75

180g 36 Day Aged, Hereford Sirloin Steak £24.95
*All dishes from our Robata are served with onion purée &
watercress.*

Large Plates

Grilled Chicken Escalope Garlic Flatbread, Cucumber & Kefir Dressing	24
Farfalle Pasta, Tomato & Mediterranean Vegetable Sauce	18
Prime Beef Chuck & Rump Burger, Monterey Jack, Slaw, Fries	23

Sides

Heritage Tomato Salad, Basil, Balsamic Dressing	6
Charred Hispi Cabbage, Hot Honey, Crispy Onion	6
Crispy Layered Potatoes	6.5
Bank House Fries	5.5
Chargrilled Mediterranean Vegetables	6.5
Sautéed Green Beans	6.5

Sauces 2.9

Peppercorn
Red Wine
Red Wine & Blue Cheese

