

Bank House Smoked Nuts 3
Mini Chilli Bites 3
Wasabi Peas 3
Nocellara Sicilian Olives 4.5



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

Padron Peppers, Maldon Salt	6
Artisan Bread, Balsamic, Rapeseed Oil (for 2)	6
Chorizo, Honey	7
Artichoke Soup, Truffle Oil, Crispy Potato	7
Grilled Goats Cheese, Honey, Walnuts	8
Harrisa Halloumi Skewers, Garlic Aioli, Crispy Shallot	8
BBQ Buttermilk Chicken, Blue Cheese Sauce	10

Roast Pork Belly	20
Roast Rump of Aged Angus Beef	23
Roast Chicken	23
Confit Celeriac Vegan Roast, Yeasted Jus	19
<i>All our Sunday Roasts are served with a selection of Vegetables, Duck Fat Roast Potatoes and Yorkshire Pudding (add Cauliflower Gratin for £1 supplement pp)</i>	
Fishcake, Mixed Vegetables, Romesco	18
Spring Risotto, Peas, Mint, Broad Beans, Pesto	17

Bank House Fries	5
Sweet Potato Fries	5
Gem Lettuce Wedge, Green Goddess Sauce	5

KIDS MENU

Apple or Orange Juice

Roast Chicken, Vegetables, Roast Potatoes and Yorkshire Pudding
Macaroni Pasta with Tomato Sauce and Cheese

Chocolate Brownie, Vanilla Ice Cream
Selection of Ice Cream or Sorbet
(2 scoops: choice of Vanilla or Chocolate)

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill. All of the service charge payment, after administration costs, is given to our team both in the service and the kitchen as an incentive to deliver above and beyond quality and service. This incentive also allows our team to earn a good, fair, competitive wage, which helps Bank House team and the industry to be modern and ethical employers of choice.



DESSERT MENU

Affogato

Vanilla Ice Cream, Espresso, Chocolate
Add Frangelico for 3.5 supplement

4.5

Bank House Fool

7

Chocolate Fondant, Vanilla Ice Cream

8

Peanut Butter & Jelly Doughnuts, Crème Anglaise

8

Cheese Selection

11

DESSERT COCKTAILS

Conker Espresso Martini 12
Conker Coffee Liqueur, JJ Whitley Vodka, Espresso

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 AND FORTIFIED WINES (100ML)

Dobogo, "Mylitta" Tokaji Noble Late Harvest, Hungary 2018 11

Chateau Delmond, Sauternes, France 2016 8.95

Dolc Mataro, Alta Allela, Spain 2017 7.95

Pedro Ximenez, Bodega Emilio Hidalgo, Spain 2020 9

La Guita, Manzanilla Sherry, Spain NV 8.5

Amontillado, Bodegas César Florido, Jerez, Spain 7.5

Ferreira, LBV Port, Portugal 2016 7.5

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