

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

VEGAN MAIN MENU

SMALLER PLATES

Nocellara Sicilian Olives	4.5
Padron Peppers, Maldon Salt	6
Sweet Potato Hummus, Oregano, Sunflower Seeds, Toasted Focaccia	7

MAINS

Spring Risotto, Peas, Mint, Broad Beans, Basil Pesto	17
Moving Mountain Vegan Burger	17

SIDES

Bank House Fries	5
Sweet Potato Fries	5
Hispi Cabbage Wedge, Lemon Chilli Dressing	5

More extensive cocktails, spirits and wine list also available.

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill

Follow us on Social: IG: @Bankhousebr7 FB: @BankhouseChislehurst



DESSERTS

Pineapple Carpaccio, Coconut Sorbet 8

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

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill

Follow us on Social: IG: @Bankhousebr7 FB: @BankhouseChislehurst