



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

VEGAN MAIN MENU

SMALLER PLATES

Bank House Bread, Balsamic, Rapeseed Oil (for 2)	4.5
Nocellara Sicilian Olives	4.5
Padron Peppers, Lime Salt	6
Beetroot Hummus, Rocket, Pine Nuts, Sunflower Seeds, Focaccia	10

MAINS

Maple and Sesame Glazed Aubergine, Aromatic Basmati Rice	18
Confit Celeriac, Lentils, Winter Greens, Salsa Verde	18

SIDES

Bank House Fries (<i>add truffle 5</i>)	5
Mixed Winter Greens	5

DESSERTS

Pineapple Carpaccio, Blood Orange Sorbet, Passion Fruit	8
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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

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