



## **EVENING MENU**

**( 2 Courses £31 - 3 Courses £38.50 )**

### **STARTERS**

#### **Roast Cauliflower Soup**

*Salted Roast Hazelnuts - House Bread*

**(GF & Nut Free Available)**

*(1, 2, 7, 10)*

#### **Smoked Duck**

*Caramelised Apple - Polenta Freta - Truffle Dressing*

*(1, 7, 9, 12, 13, 14)*

#### **Wagyu Beef Dumplings**

*Hot & Sweet Peppers - Harissa Salsa*

*(1, 2, 4, 7, 9, 10, 11, 12, 13, 14)*

#### **Local Goats Cheese**

*Local Honey & Truffle Sourdough - Glazed Beets - Pine Nuts*

*(1, 2, 4, 7, 9, 10, 11, 12, 13, 14)*

#### **Irish Chicken Wings**

*House Hot Sauce - Smoked Mayo Dip*

*(4, 7, 9, 12, 13)*

#### **Salted Squid**

*Peanut - Chilli - Pickles*

*(1, 2, 3, 7, 8, 9, 10, 11, 12, 13, 14)*

#### **Seafood Chowder**

*Fennel Bread - Flavoured Butter*

*(1, 2, 3, 5, 7, 8, 14)*

#### **Donegal Crab & Wild Garlic Salad (£6.50 Extra)**

*Crispy Prawns - Gem & Bitter Leaves*

*(1, 3, 7, 8, 9, 12, 13, 14)*

**ALLERGEN LIST** 1. Celery 2. Cereal containing gluten 3. Crustaceans

4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts

11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphites

**(Please make server aware of your dietary requirements)**

## **MAINS**

### **Steak Burger**

*Smoked Bacon - Double Cheddar - Burger Relish  
(2, 4, 7, 9, 12, 13)*

### **Irish Chicken**

*Hot Honey Peppers - Gnocchi - Nduja Sauce  
(2, 4, 7, 9, 13, 14)*

### **Steak Sandwich**

*Garlic Sourdough - House Pickles -  
Steak Sauce  
(1, 2, 4, 7, 9, 10, 11, 13, 14)*

### **Irish Chicken**

*Garlic & Summer Truffle Potato Terrine -  
Leek & Smoked Guanciale  
(1, 7, 9, 12, 13, 14)*

### **Charred Dry Aged Steak (£5 Extra)**

*Whiskey Onions - Steak Sauce  
(1, 2, 7, 9, 13, 14)*

### **Cod (£5 EXTRA)**

*Crispy Glazed Monkfish - Charred Cauliflower Velouette  
(1, 5, 7, 12, 13, 14)*

### **Duck (£5 Extra)**

*Golden Beet Ketchup - Asparagus - Duck Sauce  
(1, 7, 14)*

### **Monkfish (£10 Extra)**

*Roasted in Wild Garlic Marinade - Lemongrass & Ginger Sauce  
- Wild Garlic Vinaigrette  
(1, 5, 7, 9, 14)*

### **8oz Fillet Steak (£15 Extra)**

*Whiskey Onions - Garlic & Chilli Butter  
(1, 2, 7, 9, 13, 14)*

**SIDES** - All Main Courses served with a choice of:

**Fries, Chips, Garlic Chips, Pomegranate Salad,  
Broccoli & Almonds or Buttery Mash.**

**(Extra Sides £4)**

## **VEGETARIAN**

(Ask Server for details)

### **Local Goats Cheese**

Local Honey & Truffle Sourdough - Glazed Beets - Pine Nuts  
( 1, 2, 4, 7, 9, 10, 11, 12, 13, 14 )

### **Wild Garlic & Broccoli**

*Tenderstem Broccoli Glazed in Wild Garlic Pesto -  
Miso Asparagus - Side of Polenta Fries*  
(1, 9, 10, 13, 14) (Vegan)

### **Miso & Chili Roast Cauliflower**

Sesame Hummus - Pickled Onion - Dukkah  
( 1, 7, 9, 10, 11, 12, 13, 14 ) (Vegan)

( Above available as **Starter or Main** - Please ask server for Soup Ingredients )

### **Halloumi Burger**

*Beet Slaw - Red Pepper - Hummus*  
(1, 2, 4, 7, 9, 12, 13, 14)

## **GLUTEN FREE OPTIONS**

*(A few of The Banks favourites)*

### **STARTERS**

**Roast Cauliflower Soup** - Salted Roast Hazelnuts - *House Bread* (1, 7, 10)  
(Nut Free Available )

**Chicken Wings** - *House Hot Sauce - Smoked Mayo Dip* (4, 7, 9, 12, 13)

**Seafood chowder** - *House Gluten Free Bread* (1, 3, 5, 7, 8, 14)

### **MAINS**

**Irish chicken** - Hot Honey Peppers - Nduja Sauce (4, 7, 9, 13, 14)

**Dry Aged Steak** - *Whiskey Onions - Steak Sauce* (1, 7, 9, 13, 14) **(£5 Extra)**

**Cod** - *Crispy Glazed Monkfish - Charred Cauliflower Velouette*  
(1, 5, 7, 12, 13, 14) **(£5 Extra)**

**Steak Sandwich** - *Pickles - Gluten Free Bread* (1, 4, 7, 9, 10, 11, 14)

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## **DESSERTS**

### **Chocolate Cremeux**

*Strawberry Ice Cream - Whiskey Caramel - Dill Meringue*

( 4, 7, 14 )

### **Rhubarb & Custard Tart**

*Rhubarb Sorbet*

(2, 4, 7)

### **Vanilla Rice Pudding**

Local Strawberries - Brown Butter Crumble

( 7 )

### **Almond & Summer Berry Cake**

*Mango Sorbet - Coconut - Passion Fruit*

(4, 7)

### **Affogato (£2.50 Extra)**

*Vanilla Ice Cream - Belgian Chocolate - Honeycomb*

*Espresso - Choice of Liquor (Baileys, Amaretto, Kahlua, Cointreau)*

(2, 4, 7, 14)

### **Young Buck Cheese - Smoked Gubbeen - St Killians**

*Crackers - Truffle Honey*

(1, 2, 7, 9, 14)

**( Pairing 10 year old Port - Portugal (£6 Extra )**

## **DESSERT WINES**

### **Elysium Black Muscat, California £22 (£6 Per Glass)**

*Intriguing dark fruit Cherry and Strawberry balanced with fruity acidity to finish clean. Great with cheeses, red fruits, dark chocolate.*

### **Finca Antigua Moscatel, Spain £22 (£6 Per Glass)**

*Aromas of Toffee, Caramel and fruit such as Peach and Apricot. Velvet texture on the palate.*

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