EVENING MENU

(2 Courses £30 - 3 Courses £37)

STARTERS

Roast Parsnip Soup
Truffle Honey - House Bread
(1, 2, 7)

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
Pine Nut & Chilli Dressing - Glazed Beets - Pickles
(1, 2, 7, 9, 10, 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 Salad (£5 Extra)
Garlic Sourdough Crackers - Bitter Leaves - Fennel Salad - Chilli Prawns
(1, 2, 3, 4, 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
Lardo Flavours - Crispy Potato -
Creamed Leeks & Guanciale
(1, 7, 9, 13, 14)

Charred Dry Aged Steak (£3 Extra)
Whiskey Onions - Steak Sauce
(1, 2, 7, 9, 13, 14)

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

Duck (£5 Extra)
Salted Beet Ketchup - Nero - Duck & Port Jus
(1, 7, 9, 13, 14)

Monkfish (£10 Extra)
Glazed & Charred in Green Pesto - Monkfish & Chicken Sauce
(1, 5, 8, 11, 12, 13, 14)

8oz Fillet Steak (£12.50 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

Pine Nut & Chilli Dressing - Glazed Beets - Pickles

(1, 2, 7, 9, 10, 12, 13, 14)

Polenta Freta

Mushroom Ketchup - Seasoned Tenderstem Broccoli- Smoked Onion

(1, 7, 9, 10, 11, 12, 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 Parsnip Soup - *Truffle Honey - House Bread* (*1, 7)*

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) **(£3 Extra)**

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

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

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(Please make server aware of your dietary requirements)

DESSERTS

Chocolate Tart

Caramel - Toffee - Blackberry

(2, 4, 7)

Lemon Posset

Blood Orange & Prosecco - Cinnamon Shortbread

(2, 4, 7, 14)

Vanilla Rice Pudding

Cinnamon Crumble - Berry Jam

(2, 7)

Almond & Berry Cake

Caramel - Raspberry - Meringue

(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 Cheddar - Ballylisk

Crackers - Chutney

(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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