



EVENING MENU

(2 Courses £28.50 - 3 Courses £35.00)

STARTERS

Leek & Lentil Soup

Almond - House Bread

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

Sweet Cured Pork Belly

Wild Garlic - Shallots

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

Iberico Ham

Crispy Brie - Horseradish - Black Garlic

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

Wagu Short Rib

Buttermilk Potato - Chive

(1, 7, 9, 13, 14)

Irish Chicken Wings

House Hot Sauce - Smoked Mayo Dip

(4, 7, 12)

Salted Squid

Peanut - Chilli - Pickles

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

Seafood Chowder

Fennel Bread - Flavoured Butter

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

Crab & Prawns (£5 Extra)

Courgette - Chilli - Apple

(1, 2, 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

(2, 4, 7, 9, 12)

Irish Chicken

Crispy Ham - Guanciale Jus

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

Steak Sandwich

*Garlic Sourdough - House Pickles -
Steak Sauce*

(1, 2, 7, 9, 10, 11, 14)

Irish Chicken

Cavolo Nero - Nduja Sauce

(1, 7, 9, 14)

Charred Dry Aged Steak

Whiskey Onions - Steak Sauce

(2, 7, 9, 14)

Cod

Crispy Monkfish - Wild Garlic & Asparagus

(2, 5, 7, 14)

Duck (£5 Extra)

Smoked Aubergine - Cherry

(7, 9, 10, 13, 14)

12oz Delmonico Steak (£12.50 Extra)

Whiskey Onions - Garlic & Chilli Butter

(2, 7, 9, 14)

Monkfish (£10 Extra)

Lemongrass & Ginger - Chicken Cracker

(1, 5, 7, 9, 12, 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 / VEGAN

(Ask Server for details)

Irish Goats Cheese

Sweet Beets - Asparagus - Lime

(1, 7, 9, 10, 11, 12, 13, 14)

Roast Chilli Cauliflower

White Bean Puree - Asparagus

(1,7, 9, 10, 11, 12, 13, 14) (Vegan)

Charred Tenderstem Broccoli

Smoked Aubergine - Pine Nuts - Cavolo Nero

(1, 9, 10, 11, 12, 13, 14) (Vegan)

(Above available as **Starter or Main** - Soup always vegetarian)

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

Soup of the Day - *Flavoured Butter - House Gluten Free Bread* (1, 7, 14)

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

Seafood chowder - *House Gluten Free Bread* (1, 3, 4, 5, 7, 8, 14)

MAINS

Irish chicken - *Nduja - Black Kale* (7, 9, 12, 14)

Dry Aged Steak - *Roscoff Onion - Steak Sauce* (7, 9, 14)

Cod - *Crispy Monkfish - Broccoli & Lemon* (3, 7, 14)

Steak Sandwich - *Pickles - Gluten Free Bread* (4, 7, 9, 10, 11, 13, 14)

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DESSERTS

Lemon Tart

Sorbet - Honeycomb

(2, 4, 7)

Chocolate

Mango - Dill

(2, 4, 7, 10)

Almond & Berry Cake

Raspberry Sorbet - Caramel

(4, 7, 10, 13)

Rhubarb & Custard

Meringue

(2, 4, 7)

Affogato (£2.50 Extra)

Vanilla Ice Cream - Belgian Chocolate - Honeycomb

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

(2, 4, 7)

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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