



EVENING MENU

(2 Courses £30 - 3 Courses £37)

STARTERS

Broccoli Soup

Pea - Mint - Fennel Bread

(1, 2, 7, 14)

Smoked Duck

Polenta Frita - Apple - Truffle Dressing

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

Wagyu Beef Dumplings

Hot & Sweet Peppers - Harissa Salsa

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

Pear & Feta Salad

Caramelised Pear - Walnut - Orange & Fennel

(2, 7, 9, 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, 14)

Seafood Chowder

Fennel Bread - Flavoured Butter

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

Crab Cakes (£5 Extra)

Mojo Salsa - Black Garlic

(1, 2, 3, 4, 7, 8, 9, 12, 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)

Irish Chicken

Leek & Cured Pork - Smoked Ham Croquette

(2, 4, 7, 9, 14)

Steak Sandwich

*Garlic Sourdough - House Pickles -
Steak Sauce*

(1, 2, 4, 7, 9, 10, 11, 14)

Irish Chicken

Nduja - Gnocchi - Parmesan - Lemon

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

Charred Dry Aged Steak (£3 Extra)

Whiskey Onions - Steak Sauce

(2, 7, 9, 13, 14)

Cod

Crispy Monkfish - White Onion Veloute - Dill

(2, 5, 7, 13, 14)

Lamb Rump (£5 Extra)

Mint & Jalapeno Salsa - Summer Truffle

(1, 7, 9, 13, 14)

Monkfish (£10 Extra)

Prawn Massaman

(5, 8, 11, 12, 13, 14)

8oz Fillet Steak (£12.50 Extra)

Whiskey Onions - Garlic & Chilli Butter

(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)

Pear & Feta

Roast Walnut - Orange Vinaigrette - Fennel Salad
(1, 7, 9, 10, 12, 14)

Cauliflower Ragu

Crisp Polenta Frita - Spiced Beans
(1, 9, 12, 13, 14) (Vegan)

Red Pepper Hummus

BBQ Broccoli - Almonds - Sourdough
(9, 10, 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

Broccoli Soup - Pea - Mint - Fennel Bread (1, 7, 14)

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 - Leek & Cured Pork - Smoked *Ham* (4, 7, 9, 14)

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

Cod - *Crispy Monkfish* - *White Onion Velouette* - *Dill* (5, 7, 13, 14)

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

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DESSERTS

Milk Chocolate Caramel Cake

Honeycomb - Rum Ice Cream

(2, 4, 7, 14)

Lemon Tart

Champagne Sorbet - Raspberry

(2, 4, 7)

Millie-Feuille

Mango & Passion Fruit - Mango Ice cream - Caramel

(2, 4, 7)

Panna Cotta

Strawberry & Vanilla - Mini Doughnuts - Granola

(2, 4, 7, 10, 14)

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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