



## **EVENING MENU**

**( 2 Courses £29.50 - 3 Courses £36.50 )**

### **STARTERS**

#### **Roast Winter Squash Soup**

*Thyme - Honey - Black Pepper - House Bread*  
(2, 7, 14)

#### **BBQ Pigeon**

*Plum - Balsamic Red Onion*  
(7, 9, 14)

#### **Wagyu Beef Dumplings**

*Hot & Sweet Peppers - Harissa Salsa*  
(1, 2, 4, 7, 9, 10, 11, 12, 14)

#### **Smoked Ham Hock**

*Pear- Chutney - Sourdough - Pickles*  
(1, 2, 7, 9, 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 & Prawn (£5 Extra)**

*Crispy Prawn - Crab Mayo - Bitter Leaves*  
(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**

*Guanciale Jus - Smoked Ham*

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

### **Steak Sandwich**

*Garlic Sourdough - House Pickles -  
Steak Sauce*

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

### **Irish Chicken**

*Hot & Sweet Peppers - Gnocchi - Nduja*

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

### **Charred Dry Aged Steak**

*Whiskey Onions - Steak Sauce*

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

### **Cod**

*Crispy Monkfish - Truffle & Butter Sauce*

*(2, 5, 7, 14)*

### **Venison (£5 Extra)**

*Roast Beets - Black Garlic - Dill*

*(7, 9, 10, 13, 14)*

### **Charred Monkfish (£10 Extra)**

*LemonGrass Curry - Miso*

*(1, 5, 7, 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 / VEGAN**

(Ask Server for details)

### **Honey & Truffle Goats Cheese**

Roast Beets - Nuts - Balsamic

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

### **Roast Chilli Cauliflower**

*Lemongrass & Ginger Curry - Sesame*

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

### **BBQ Broccoli**

Red Pepper Hummus - Almond - Truffle Dressing

(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 Winter Squash Soup** - Thyme, Honey, *House Bread* (1, 7, 13, 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** - *Guanciale Jus* - *Carrot* (1, 4, 7, 9, 14)

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

**Cod** - *Crispy Monkfish* - *Truffle & Butter Sauce* ( 5, 7, 14)

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

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## **DESSERTS**

### **Caramel & Chocolate Tart**

*Champagne Sorbet*

(2, 4, 7, 14)

### **Toasted Coconut**

*Banana - Brown Sugar*

(4, 7, 14)

### **Almond and Berry Cake**

*Milk Chocolate - Sorbet*

(4, 7, 10, 14)

### **Lemon & Shortbread Posset**

*Prosecco - Blackberry*

(2, 4, 7, 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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