



DINNER MENU

62 The Bank

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WHILST YOU WAIT

OLIVES, RUSTIC BREAD, OIL & BALSAMIC **VE** 5.00

STARTERS

HOUSE SOUP V GF?	6.50
Farmhouse bread	
CHICKEN LIVER PARFAIT GF?	7.95
Topped with an orange & cracked black pepper butter served with toasted farmhouse bread & onion jam	
PANCAKES GF?	
Homemade pancake filled with one of the choices below, topped with cheddar cheese	
Pan-fried rump steak with horseradish & fresh cream	8.25
Fresh mixed seafood in a white wine cream	8.25
Creamy garlic mushrooms & vegetables V	7.50
LOCAL MUSSELS GF?	8.25
Locally sourced mussels served in white wine, onion, garlic & cream with farmhouse bread	
HALLOUMI FRIES V GF	6.95
Crisp & slightly salty, stack of deep-fried halloumi fries with our own chipotle mayo & tomato salsa	
PRAWN & CRAB MOUSSE GF	8.25
Light & delicate, wrapped in smoked salmon with pickled cucumber, rocket & citrus aioli	
ALLOTMENT SALAD VE GF	7.50
Roasted heritage carrot, butternut squash & charred leek, seasonal leaves, red onion, tomato, quinoa & a pomegranate dressing	
RAINBOW SPRING ROLLS VE	7.75
Filled with carrot, leek, spring onion, courgette, bean sprouts & coriander deep fried and coated in sesame. Served with a sweet chilli dipping sauce & Asian Slaw	
DUCK BON BONS	7.95
Deep-fried Confit duck leg bon bons with dressed rocket & cherry jam	
NACHOS GF	
Chilli with tortilla chips, jalapeños & melted cheese, spicy salsa, guacamole & sour cream	
Beef	Individual 7.50 To share 13.95
Vegetable V	Individual 7.50 To share 13.95

CREATE YOUR BURGER



YOUR BURGER YOUR WAY 10.95
All our burgers are served with a homemade burger relish, iceberg lettuce, thick cut tomato & red onion, juicy dill pickles, house chips & onion jam.

- BUN**
 - Brioche
 - No bun, house salad **GF**
 - Gluten free bun **GF**
- BURGER**
 - Homemade 8oz beef patty **GF**
 - Buttermilk chicken breast
 - Beetroot & vegetable **V**
- TOPPING** 1.50 each
 - Streaky bacon
 - Devon blue
 - Grilled mushroom
 - Chorizo
 - Pineapple
 - Cheddar
 - Beef or vegetable chilli
 - Mozzarella
 - Halloumi
 - Cornish brie
- SAUCE** 0.50 each
 - Guacamole
 - Chipotle mayo
 - Smokey barbecue
 - Sour cream

TRY SOMETHING *Special* TODAY

See our board for today's Specials Menu

MEAT & FISH

HEARTY VENISON MEATBALLS GF?	15.50	SPAGHETTI CARBONARA GF?	12.95
Homemade & served with spaghetti pasta coated in a rich tomato & red wine sauce topped with basil & grated parmesan		Spaghetti tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan	
FISH PIE GF?	15.95	BEEF SHORT RIB GF	18.50
Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, cheddar & served with farmhouse bread		Slowly cooked until tender, served with heritage carrots, kale, buttery mash, bordelaise jus	
THAI GREEN CHICKEN CURRY GF	15.50	PAN FRIED HAKE GF	16.50
Our own aromatic Thai curry with lemongrass, coconut milk, coriander, kaffir lime leaves, chilli, ginger, garlic, green vegetables & sliced chicken breast. Served with a lime & coriander jasmine rice		Served with charred leek, kale, minted new potatoes & a sauce vierge	
PORK BELLY, LOIN & TERRINE	19.50	PAN FRIED DUCK BREAST	19.95
24 hour cooked & pressed pork belly, pan fried tenderloin & a potato & black pudding terrine with charred leek, heritage carrots & pan reduction		Pan fried & served pink with confit duck bon bons, heritage carrots, kale, potato & black pudding compression, cherry brandy jus	
LOCAL MUSSELS GF?	15.50	CHORIZO MAC & TRIPLE CHEESE	13.25
Mussels served in white wine, onion, garlic & cream with garlic bread		Macaroni coated in a rich cheese sauce made with cheddar, Brie & Camembert; with port roasted chorizo, and a Parmesan & Panko crumb. Served with garlic bread	



WILD MUSHROOM & TRUFFLE RISOTTO V GF	12.95
Mascarpone, crispy morels	
MAC & TRIPLE CHEESE V	
Macaroni coated in a rich cheese sauce made with cheddar, Brie & Camembert, topped with a Parmesan & Panko crumb. Served with garlic bread	
As it comes	11.75
Add butternut & sun-dried tomatoes	13.25
ALLOTMENT SALAD VE GF	12.25
Roasted heritage carrot, butternut squash & charred leek, seasonal leaves, red onion, tomato, quinoa & a pomegranate dressing	
YAKI UDON VE	12.25
Japanese inspired Udon noodles stir fried with wild mushrooms, shredded cabbage & spring onion with soy sauce, ginger & garlic topped with crispy morel mushrooms	
THAI GREEN VEGAN CURRY VE GF	12.95
Our own aromatic Thai curry with lemongrass, coconut milk, coriander, kaffir lime leaves, chilli, ginger, garlic & green vegetables. Served with a lime & coriander jasmine rice	

BIT ON THE SIDE	HOUSE CHIPS VE GF	3.25
	SWEET POTATO FRIES VE GF	4.75
	GARLIC BREAD V	4.50
	CHEESY GARLIC BREAD V	4.95
	HOUSE SALAD VE GF	3.95
	HOUSE BEER BATTERED ONION RINGS V	3.75

DESSERTS

TOFFEE & MALTESER CHEESECAKE	6.95	APPLE & RHUBARB CRUMBLE	7.50
Salted caramel ice cream		Clotted cream vanilla ice cream	
LEMON SORBET VE GF	5.75	PASSION FRUIT POSSET GF?	6.50
Two scoops of local sorbet		Granola crumb, lemon sorbet	
HOT WAFFLES	7.50	DEVON ICE CREAM GF	5.95
Hot waffles with butterscotch sauce, chocolate shavings & lotus biscuit ice cream		3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings Clotted cream vanilla Mint chocolate chip Salted caramel Strawberry Chunkie chocolate Lotus Biscoff	
SHARING CHOCOLATE BROWNIE GF	8.95	LOCAL CHEESE PLATE GF?	7.95
Warm chocolate brownie, chocolate & butterscotch sauce, clotted cream vanilla ice cream, chunkie chocolate ice cream, clotted cream & chocolate shavings		Devon blue, cheddar, Cornish brie, savoury biscuits, local chutney, grapes & walnuts	

GRILLS



All our grills are served with beer battered onion rings, grilled mushroom, tomato & house chips.

CORNISH SIRLOIN STEAK 10^{oz} GF?	22.95
CORNISH FILLET STEAK 8^{oz} GF?	23.95
ADD A SAUCE TO YOUR STEAK GF	2.50
Peppercorn Stilton Bordelaise	
CHARGRILLED GAMMON STEAK 14^{oz} GF?	17.95
Glazed pineapple & fried egg	

ORIGINALS

HOUSE SMOKED WHOLE BABY BACK RIBS **GF?** 17.50
Whole rack of baby back ribs house smoked slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house beer battered onion rings & house chips

FAJITAS **GF?**
Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Fresh peppers & onions are cooked in our own blend of fajita seasoning with your choice of:

Pan-fried veg V VE?	13.50
Sliced rump steak	16.50
Halloumi V	14.50
Chicken	15.50



PANCAKES GF?	
Two homemade pancakes filled with one of the choices below, topped with cheddar cheese & house chips	
Pan-fried rump steak with horseradish & fresh cream	16.50
Fresh mixed seafood combined in a white wine cream	16.50
Creamy mushrooms & vegetables V	13.50

GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

VE VEGAN

VE? CAN BE VEGAN (please ask)

V VEGETARIAN