




LUNCH MENU


62 The Bank


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WHILST YOU WAIT

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

STARTERS

HOUSE SOUP V GF?	5.95
Farmhouse bread	
CHICKEN LIVER PARFAIT GF?	7.50
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	7.75
Fresh mixed seafood in a white wine cream	7.75
Creamy garlic mushrooms & vegetables V	6.95
LOCAL MUSSELS GF?	7.75
Locally sourced mussels served in white wine, onion, garlic & cream with farmhouse bread	
HALLOUMI FRIES V GF	6.50
Crisp & slightly salty, stack of deep-fried halloumi fries with our own chipotle mayo & tomato salsa	
PRAWN & CRAB MOUSSE GF	7.75
Light & delicate, wrapped in smoked salmon with pickled cucumber, rocket & citrus aioli	
ALLOTMENT SALAD VE GF	6.95
Roasted heritage carrot, butternut squash & charred leek, seasonal leaves, red onion, tomato, quinoa & a pomegranate dressing	
RAINBOW SPRING ROLLS VE	7.25
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	7.50
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 6.95 To share 12.95
Vegetable V	Individual 6.95 To share 12.95

CREATE YOUR BURGER

YOUR BURGER YOUR WAY 9.95
All our burgers are served with a homemade burger relish, iceberg lettuce, thick cut tomato & red onion, juicy dill pickles, house chips & onion jam.

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



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

MEAT & FISH

HEARTY VENISON MEATBALLS GF?	14.50
Homemade & served with spaghetti pasta coated in a rich tomato & red wine sauce topped with basil & grated parmesan	
FISH PIE GF?	14.95
Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, cheddar & served with farmhouse bread	
THAI GREEN CHICKEN CURRY GF	14.50
Our own aromatic Thai curry sauce with lemongrass, coconut milk, coriander, kaffir lime leaves, chilli, ginger & garlic cooked with sliced chicken breast served with lime & coriander jasmine rice	

GRILLS

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



CORNISH SIRLOIN STEAK 10OZ GF?	21.95
CORNISH FILLET STEAK 8OZ GF?	22.95
ADD A SAUCE TO YOUR STEAK GF	2.50
Peppercorn Stilton Bordelaise	
CHARGRILLED GAMMON STEAK 14OZ GF?	16.95
Glazed pineapple & fried egg	



WILD MUSHROOM & TRUFFLE RISOTTO V GF	11.95
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	10.75
Add butternut & sun-dried tomatoes	12.25
ALLOTMENT SALAD VE GF	11.25
Roasted heritage carrot, butternut squash & charred leek, seasonal leaves, red onion, tomato, quinoa & a pomegranate dressing	
YAKI UDON VE	11.25
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	11.95
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	

DESSERTS

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

SPAGHETTI CARBONARA GF?	11.95
spaghetti tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan	
LOCAL MUSSELS GF?	14.50
Mussels served in white wine, onion, garlic & cream with garlic bread	
PAN FRIED HAKE GF	15.50
Served with charred leek, kale, minted new potatoes & a sauce vierge	
CHORIZO MAC & TRIPLE CHEESE	12.25
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	

ORIGINALS

HOUSE SMOKED WHOLE BABY BACK RIBS **GF?** 16.50
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?	12.50
Sliced rump steak	15.50
Halloumi V	13.50
Chicken	14.50



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	15.50
Fresh mixed seafood combined in a white wine cream	15.50
Creamy mushrooms & vegetables V	12.50

POTATOES

JACKET POTATOES GF	
Oven baked potatoes served with a house salad	
Prawn Marie Rose	8.95
Cheddar & Streaky Bacon	8.25
Beef or Vegetable Chilli	8.75
Coronation Chicken	8.75
Chicken, Sweetcorn & Bacon	8.75
Tuna Mayonnaise	8.25
Baked Beans with Mature Cheddar Cheese	7.25

SANDWICHES

HOT SANDWICHES GF?	
All served on chargrilled ciabatta, with a salad garnish & onion jam	
STEAK SANDWICH	10.95
Chargrilled Cornish rump steak, with cheddar, mustard mayonnaise, fried onions and rocket	
MOZZARELLA & PESTO SANDWICH V	8.50
Homemade pesto, tomato, mozzarella & fresh basil	
B.L.T SANDWICH	8.95
Streaky bacon, crisp lettuce, sliced tomato & mayonnaise	
CHICKEN & CHORIZO SANDWICH	9.50
Chicken, mozzarella, chorizo & chipotle mayonnaise	
HOMEMADE CHEESE RAREBIT	
As it comes V	7.75
Add bacon	9.25

COLD SANDWICHES GF?	
Fresh cut sandwiches on white or granary bread served with onion jam, house salad & kettle chips	
Cheddar with Onion Jam V	6.75
Prawn Marie Rose	7.95
Turkey & Cranberry	7.25
Tuna Mayonnaise	7.25
Egg Mayonnaise V	6.95
Coronation Chicken	7.75
Chicken, Sweetcorn & Bacon	7.75
Roast Beef	7.50
Gammon Ham & Mustard	7.50



GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

VE VEGAN

VE? CAN BE VEGAN (please ask)

V VEGETARIAN