



62 The Bank

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WHILST YOU WAIT

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

5

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	7.25
Fresh mixed seafood in a white wine cream	7.25
Creamy garlic mushrooms & vegetables V	6.95
LOCAL MUSSELS GF?	7.25
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	
GRILLED SARDINES ON TOAST GF?	7.75
Fresh sardines cooked in chilli & garlic on toasted sourdough with roasted tomatoes, olives & sauce vierge	
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	7.25
Filled with carrot, leek, spring onion & courgette with bean sprouts & coriander deep fried, 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

MEAT & FISH

HEARTY VENISON MEATBALLS GF?	14.50
Homemade & served with rigatoni pasta coated in a rich tomato & red wine sauce topped with basil & grated parmesan	
FISH PIE GF?	14.50
Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, smoked applewood cheddar & served with farmhouse bread	
TAGLIATELLE CARBONARA GF?	10.95
Tagliatelle tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan	

THAI GREEN CHICKEN CURRY GF	15.50
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	
LOCAL MUSSELS GF?	14.50
Mussels served in white wine, onion, garlic & cream with garlic bread	
CAJUN SPICED HAKE GF	15.50
Chargrilled & served with charred leek, minted new potatoes & sauce vierge	



WILD MUSHROOM & TRUFFLE RISOTTO V GF	10.95
Mascarpone, crispy morels	
TRIPLE CHEESE RIGATONI V	10.75
Rigatoni pasta coated in a rich cheese sauce made with cheddar, brie & camembert topped with a parmesan & panko crumb	
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	11.50
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 sauce with lemongrass, coconut milk, coriander, kaffir lime leaves, chilli, ginger & garlic cooked with green vegetables served with lime & coriander jasmine rice	

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

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	14.50
Chicken	14.50

ADD AN EXTRA
SIDE OF CHEESE
FOR £1

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

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.

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	
• Smoked applewood cheddar	
• Halloumi	
• Cornish brie	
• Monterey Jack	
4 SAUCE	
• Guacamole	
• Chipotle mayo	
• Smokey barbecue	
• Sour cream	

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	

DESSERTS

TOFFEE & MALTESER CHEESECAKE	6.95
Salted caramel ice cream	
LEMON SORBET VE GF	5.75
Two scoops of local sorbet topped with raspberries	
APPLE & RHUBARB CRUMBLE GF	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?	6.95
Granola crumb, lemon sorbet	
HOT WAFFLES	7.50
Strawberries, warm salted caramel sauce, maple & pecan fudge ice cream & curls of white chocolate	
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, smoked applewood cheddar, Cornish brie, savoury biscuits, local chutney, grapes & walnuts	

SANDWICHES

HOT SANDWICHES & ON TOAST GF?	
All served with onion jam, house salad & kettle chips	
Chargrilled 6oz Rump Steak Sandwich	10.95
Mustard mayonnaise, fried onions & your choice of cheddar or blue cheese	
B.L.T Sandwich	8.95
Streaky Bacon, crisp lettuce, sliced tomato & mayonnaise	
Posh Fish Finger Sandwich	9.50
Coated in seasoned breadcrumbs with gem lettuce & tartare sauce	
Wild Mushrooms on Toast	8.50
Pan fried wild mushrooms on toasted sourdough topped with a poached egg & mushroom ketchup	
Homemade Cheese Rarebit V	7.50
Thick cut white farmhouse bread topped with homemade melted cheese rarebit	
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
Turkey & Cranberry	7.25
Egg Mayonnaise V	7.25
Chicken, Sweetcorn & Bacon	7.75
Gammon Ham & Mustard	7.50
Prawn Marie Rose	7.95
Tuna Mayonnaise	7.25
Coronation Chicken	7.50
Roast Beef	7.50

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

TRY
SOMETHING
Special
TODAY

See our board for
today's Specials Menu

GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

VE VEGAN

VE? CAN BE VEGAN (please ask)

V VEGETARIAN