





62 The Bank


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WHILST YOU WAIT

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

5

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? | 8.50 |
| 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 | |
| GRILLED SARDINES ON TOAST GF? | 8.25 |
| 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 | 7.75 |
| 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 | 7.95 |
| 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 |

MEAT & FISH

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| HEARTY VENISON MEATBALLS GF? | 15.50 |
| Homemade & served with rigatoni pasta coated in a rich tomato & red wine sauce topped with basil & grated Parmesan | |
| TAGLIATELLE CARBONARA GF? | 11.95 |
| Tagliatelle tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan | |
| FISH PIE GF? | 15.50 |
| Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, smoked applewood cheddar & served with farmhouse bread | |
| THAI GREEN CHICKEN CURRY GF | 16.50 |
| 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? | 15.50 |
| Locally sourced mussels served in white wine, onion, garlic & cream with garlic bread | |
| PORK BELLY, LOIN & TERRINE | 19.50 |
| 24 hour cooked & pressed pork belly, pan fried tenderloin & a potato & black pudding terrine with mushroom ketchup, charred leek, heritage carrots & pan reduction | |
| BEEF SHORT RIB GF | 18.50 |
| Slowly cooked until tender, served with heritage carrots, kale, buttery mash, bordelaise jus | |
| CAJUN SPICED HAKE GF | 16.50 |
| Chargrilled & served with charred leek, minted new potatoes, sauce vierge | |
| CREEDY CARVER DUCK BREAST | 20.50 |
| Pan fried & served pink with confit duck bon bons, heritage carrots, kale, potato & black pudding compression, cherry brandy jus | |



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| WILD MUSHROOM & TRUFFLE RISOTTO V GF | 11.95 |
| Mascarpone, crispy morels | |
| TRIPLE CHEESE RIGATONI V | 11.75 |
| Rigatoni pasta coated in a rich cheese sauce made with cheddar, brie & camembert topped with a parmesan & panko crumb | |
| 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 | 13.95 |
| 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 | |

BIT ON THE SIDE

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| 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 |

ORIGINALS

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| 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? VE? | |
| 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 | 13.50 |
| Sliced rump steak | 16.50 |
| Halloumi | 14.50 |
| Chicken | 15.50 |



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| 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 |



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| HOT WAFFLES | 7.50 |
| Warm butterscotch sauce, Lotus Biscoff 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 | |

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 CHOOSE YOUR BUN

- Brioche
- No bun, house salad **GF**
- Gluten free bun **GF**

2 PICK YOUR BURGER

- Homemade 8oz beef patty **GF**
- Buttermilk chicken breast
- Beetroot & vegetable **V**

3 SELECT YOUR TOPPING 1.50 per topping

- Streaky bacon
- Grilled mushroom
- Pineapple
- Beef or vegetable chilli
- Smoked applewood cheddar
- Cornish brie
- Devon blue
- Chorizo
- Cheddar
- Mozzarella
- Halloumi
- Monterey Jack

4 SELECT YOUR SAUCE

- Guacamole
- Chipotle mayo
- Smokey barbecue
- Sour cream
- Honey mustard mayo



GRILLS



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

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

DESSERTS

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| 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 | |
| PASSION FRUIT POSSET GF? | 6.95 |
| Granola crumb, lemon sorbet | |
| 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 | |

GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

VE VEGAN

VE? CAN BE VEGAN (please ask)

V VEGETARIAN