

# DINNER MENU

## STARTERS

### SPICED CRISPY CALAMARI 623 Kcal E, G, MO, SO 9.25

Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise

### CHICKEN, BLACK PUDDING & PISTACHIO TERRINE (GF?) 440 Kcal N, SU 9.25

Wrapped in smoked bacon with pear chutney and toasted brioche

### ROASTED ROOT VEGETABLE SOUP (GF?) (VE?) 6.95

Parsnip crisps and bread and butter

### CRAYFISH & PRAWN TIAN (GF?) 434 Kcal F, E 9.75

Classic Marie Rose sauce, iceberg lettuce, brown bread and butter

### DEEP FRIED BUBBLE & SQUEAK CAKES (VE) 298 Kcal G 7.95

Frisse salad with a warm cranberry dip

### CONFIT DUCK CROQUETTES 452 Kcal D, G, E, M 9.95

Remoulade and a spiced cherry jam

### PANCAKES (GF?)

Homemade pancake filled with one of the choices below & served with a small house salad

### Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 1290 Kcal E, G, D, M, SU 12.00

### Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR 12.00

### Creamy mushrooms & vegetables, mature Cheddar cheese (V) 990 Kcal E, M, SU, G, M 11.00

### NACHOS (GF?) 13.50

Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing

Beef 1229 Kcal D Vegetable (V) 1094 Kcal D Vegan (VE) 1033 Kcal

## BURGERS

### TRUFFLE BEEF BURGER (GF?) 1755 Kcal SU, E, G, D 17.95

8oz homemade beef burger topped with Gouda, truffle & black garlic mayo served with chips and a house salad

### FESTIVE CHICKEN BURGER 1965 Kcal G, D, M 17.95

Chestnut stuffing, pig in blanket and a gravy dipped bun, served with chips and salad

### BHAJI BURGER (VE?) (GF?) 1215 Kcal SU, D, G, E 15.95

Homemade root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad

Gluten Free Bun E

## GRILLS

Locally reared beef, chargrilled and served with watercress, portobello mushroom, grilled tomato and house chips

### CUTS

#### 7oz FILLET (GF) 996 Kcal 34.00

#### 8oz SIRLOIN (GF) 1026 Kcal 27.00

#### 8oz FLAT IRON (GF) 1030 Kcal 23.00

### EXTRAS

#### CRISPY CALAMARI 378 Kcal G, MO, SO 5.00

#### BEER BATTERED ONION RINGS (3) (V) 257 Kcal G, SU 2.25

### SAUCES

#### WHISKEY & BLACK PEPPER CREAM (GF) 215 Kcal SU, D 3.25

#### BLUE CHEESE CREAM 294 Kcal SU, D 3.25

## SIDES

#### HOUSE CHIPS (VE) (GF) 464 Kcal 4.00

#### GARLIC BREAD (V) 547 Kcal G, D 4.25

#### CHEESY GARLIC BREAD (V) 931 Kcal G, D 5.25

#### HOUSE BEER BATTERED ONION RINGS (V) 470 Kcal G, SU 4.25

## BANK CLASSICS

### ORIGINAL PANCAKES (GF?)

Two homemade pancakes filled with one of the choices below & served with chips & a small house salad

**Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese** 2901 Kcal **E, G, D, M, SU** 22.00

**Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese** 2540 Kcal **G, E, D, SU, MO, M, F, CR** 22.00

**Creamy mushrooms & vegetables, mature Cheddar cheese** (V) 2188 Kcal **E, M, SU, G, M** 20.00

### HOUSE SMOKED WHOLE BABY BACK RIBS (GF) 1800 Kcal **M** 24.00

Whole rack of baby back ribs, slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house chips

### FAJITAS (GF?)

Served on a sizzling skillet with warm tortillas, sour cream, guacamole & tomato salsa. Choose from one of the following flavours, fried with onions and peppers in a blend of fajita seasoning:

**Rump Steak** 1107 Kcal **G, D** 22.00 **Tiger Prawn** 991 Kcal **G, D, CR** 22.00

**Chicken** 1133 Kcal **G, D** 22.00 **Vegetable** (V) (VE?) 786 Kcal **G, D** 20.00

**Side of cheese** 166 Kcal **D** 1.50

## MAINS

### ROAST TURKEY BREAST (GF?) 742 Kcal **G, SU** 18.50

Chestnut stuffing, pigs in blankets, duck fat roasted potatoes, winter vegetables and a rich gravy

### PAN ROASTED VENISON HAUNCH (GF) 379 Kcal **D, SU** 22.50

Celeriac rosti, roasted beetroot and butternut squash served with a juniper jus

### PAN FRIED FILLET OF SEA BREAM (GF) 1101 Kcal **F, D** 21.50

Curried sprout purée, spiced fondant potato and a curried cream

### CELERIAC, CHESTNUT & TRUFFLE PITHIVIER (VE) 429 Kcal **G, C, N** 17.50

Served with roasted potatoes, winter vegetables and a rich gravy

### OPEN 7 DAYS A WEEK

**62TheBank** 11.30am-2.30pm, 6pm-9.30pm

**Bar62** Sun-Thur 5pm-11pm, Fri 5pm-12am, Sat 3pm-12am



## DESSERTS

### CHRISTMAS PUDDING (GF?) 452 Kcal **G, SU, D** 7.95

Warm Brandy cream and redcurrants

### CHOCOLATE YULE LOG (GF) 803 Kcal **E, SO, D** 7.95

Chocolate sponge, cream, kirsch infused berry chocolate ganache, winter berry gel

### GINGERBREAD PANNA COTTA 369 Kcal **G, D** 8.25

Ginger crumb, winter berry compote, and brandy snap

### CHOCOLATE BROWNIE (GF) (V) 695 Kcal **SO, D, E** 8.50

Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet

### LOCAL CHEESE BOARD (V) 984 Kcal **D, G, C, N** 9.50

A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts

### RASPBERRY SORBET (GF) (VE) 137 Kcal 6.50

Two scoops of local sorbet topped with fresh raspberries & lemon zest

### DEVON ICE CREAM (GF) (V) 1 scoop 3.00 | 2 scoops 5.50 | 3 scoops 7.00

Seriously good Yarde Farm Ice Cream made in Plymouth

**Clotted Cream Vanilla** **D, P, N, SO** | **Chunkie Chocolate** **SO, D, P, N**

**Strawberry** **SO, D, P, N** | **Mint Choc Chip** **SO, D, P, N**

**Salted Caramel** **E, D, N, SO** 1 scoop 110 Kcal | 2 scoops 220 Kcal | 3 scoops 330 Kcal

**Add Clotted Cream** **D** 1.50

### LOADED CHOCOLATE BROWNIE (TO SHARE) (GF) (V) 1742 Kcal 13.95

Homemade chocolate brownie, loaded with chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces **E, D, SO, N**



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

For allergy & calorie information please scan the QR code.

**D** - DAIRY **G** - GLUTEN **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS **CR** - CRUSTACEAN, **C** - CELERY **N** - NUTS **F** - FISH **SU** - SULPHUR DIOXIDE **S** - SESAME **SO** - SOYA, **P** - PEANUTS **L** - LUPIN  
Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production

(GF) GLUTEN FREE

(VE) VEGAN

(GF?) CAN BE GLUTEN FREE (please ask)

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN