

# LUNCH MENU

## SMALL PLATES

### 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

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

Frisse salad with a warm cranberry dip

### 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

## 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

## 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**

## FESTIVE CARVERY

Carvery 13.50 | Sweets 6.50

Served weekdays & Sundays, a choice of perfectly roasted:

**CHILDREN  
HALF PRICE!**

### ROASTED TURKEY BREAST (GF?)

### ROASTED SILVERSIDE OF BEEF (GF?)

### VEGETABLE WELLINGTON & RED WINE GRAVY (VE)

Served on the carvery with Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, crispy fried potatoes, Yorkshire puddings, and gravy.

### SWEETS (VE?) (GF?)

Choose from a selection of delicious homemade sweets from our Carvery menu.

## 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



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

## 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**

### OPEN 7 DAYS A WEEK

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

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

