

Prix Fixe

MENU

2 COURSES £25 | 3 COURSES £32

GUESTS STAYING ON A PACKAGE INCLUDING DINNER MAY CHOOSE 2 COURSES FROM THIS MENU

STARTERS

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

Parsnip crisps and toasted sourdough 296 Kcal C, G

SPICED CRISPY CALAMARI

Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise 623 Kcal E, G, MO, SO

DUCK, CHICKEN & CHERRY TERRINE (GF?)

Wrapped in smoked bacon with pear chutney and toasted brioche 1084 Kcal G, E, D, M, N

BUBBLE & SQUEAK CAKES (VE) (V) (GF)

Rocket, chilli and cranberry jam 493 Kcal

MAINS

ROAST TURKEY BREAST (GF?)

Served with goose fat roast potatoes, crushed winter roots, roasted garlic and parmesan sprouts, honey roast parsnips, pig in blanket, Yorkshire pudding, cranberry sauce, gravy 2035 Kcal G, SU, D, E, M

THE BANK BURGER (GF?)

6oz beef patty with crispy bacon, melted Swiss cheese & black garlic mayo served with chips and a house salad 1830 Kcal SU, E, G, D, M

CELERIAC, CHESTNUT & TRUFFLE PITHIVIER (V)

New potatoes, crushed winter roots and a rich vegetable gravy 429 Kcal G, C, N, SO, E

PAN FRIED FILLET OF SEA BREAM (GF)

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream 468 Kcal F, D, C

EXTRAS

HOUSE CHIPS (V) (VE) (GF) 464 Kcal 4.50

GARLIC BREAD (V) 547 Kcal G, D 4.50

CHEESY GARLIC BREAD (V) 931 Kcal G, D 6.00

HOUSE SALAD (GF) (V) (VE) 155 Kcal M 3.50

HOUSE CIDER ONION RINGS (5) (GF) (V) 470 Kcal SU 5.00

TRUFFLE PARMESAN CHIPS (V) (GF) 586 Kcal D 5.50

SIDE OF SEASONAL VEG (V) (VE) (GF) 42 Kcal 4.50

DESSERTS

CHOCOLATE BROWNIE (GF) (V)

Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E

RASPBERRY SORBET (V) (GF) (VE)

Two scoops of local sorbet topped with fresh raspberries & lemon zest 178 Kcal

DARK CHOCOLATE TORTE (V)

Rich dark chocolate torte, baileys infused cream and salted pecan praline 847 Kcal E, G, D, N

(GF) GLUTEN FREE

(VE) VEGAN

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

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN

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

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.