

HISTORY

The spectacular ceiling above is four hundred years old and was completed in 1620 by a prominent school of North Devon plasterers. The ceiling depicts four biblical scenes amongst its elaborate detail. Take a look yourself and see if you can unravel this 400 year old story.

SNACKS

MARINATED OLIVES GF VE 124 Kcal N	3.50
TOASTED SOURDOUGH 651 Kcal With a chilli, lime and coriander butter G, D	5.00

STARTERS

TODAY'S SOUP V GF? With butter & your choice of white G , malted G, SO or gluten free bread E	7.00
DEVON CRAB CAKES 355 Kcal Warm tartar sauce, rocket & herb salad CR, G, E, D, M	8.50
SPICED CRISPY CALAMARI 623 Kcal Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise E, G, MO, SO	8.00
CHICKEN LIVER PARFAIT GF? 689 Kcal Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted sourdough E, G, D, SU, S, SO, M	8.00
SPICED CARROT PAKORAS GF V VE? 397 Kcal Crispy carrot pakoras served with pickled shallots, sesame cream sauce and hot honey SO, S, M, SU, D	7.50
PANCAKES GF? Warm 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	12.50
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR	12.50
Creamy mushrooms & vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G, M	11.50
TORCHED MACKEREL FILLET GF Fresh mackerel charred and served with a homemade horseradish slaw and a cucumber and mint gel 647 Kcal F, D, M, SU, E	9.00

SHARERS

NACHOS GF Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing	13.50
Beef 1229 Kcal D Vegetable V 1094 Kcal D Vegan VE 1033 Kcal	
62 TASTER BOARD Spiced crispy calamari with lemon mayonnaise MO, G, E, SO , three Korean glazed panko chicken strips with gochujang mayonnaise E, G, D, M, SO, C, SU, S , spiced carrot pakoras with sesame cream SO, S, M, SU, D three panko brie wedges with cranberry dip G, E, D 3607 Kcal	23.00

Dinner MENU

BANK CLASSICS

ORIGINAL PANCAKES GF? Two warm pancakes filled with one of the choices below & served with chips & a small house salad		PANKO CHICKEN PARMIGIANA 16.50 Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips & a house salad 881 Kcal C, D, G, M	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:
Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 2901 Kcal E, G, D, M, SU	22.50	Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal G, E, D, SU, MO, M, F, CR	Rump Steak 1107 Kcal G, D 22.50
Creamy mushrooms & vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G, M	20.50		Tiger Prawn 991 Kcal G, D, CR 22.50
			Chicken 1133 Kcal G, D 22.50
			Vegetable V VE? 786 Kcal G, D 20.50
			Side of cheese 166 Kcal D 1.50

CHILDREN

We have a dedicated children's menu for under 12's. Please ask if you require one.

BURGERS

Gluten Free? Vegan? Avoiding Bread? You can swap the brioche bun for a gluten free bun **E** or vegan bun or you can lose the bun all together and have extra salad

THE BANK BURGER GF? 16.50 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	PULLED PORK BURGER GF? 16.00 6oz beef patty with pulled belly pork cooked in a sweet homemade barbecue sauce topped with melted three cheese served with chips and a house salad 1834 Kcal F, SU, C, M, E, G, D	HONEY DRIP CHICKEN BURGER 15.50 Panko chicken tossed in our own hot honey topped with crispy bacon served with chips and a house salad 1376 Kcal D, E, G, SU, M
BHAJI BURGER V VE? GF? 14.00 Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad 1215 Kcal C, G, M, SU	DOUBLE UP! 2 x your beef burger with another beef patty for just £4.50	
	KOREAN FRIED CHICKEN BURGER 15.50 Panko chicken, Korean barbecue glaze, Asian slaw & Gochujang mayo served with chips and a house salad 1450 Kcal D, E, M, G, SO, C, SU, S	

MAINS

TAHINI & BROCCOLI RIGATONI VE 15.50 Rocket, toasted pumpkin seeds, broccoli, herb oil 1098 Kcal S, G	CONFIT BELLY PORK GF 19.00 Sweet potato purée, poached pears, cider jus, tender stem broccoli, crispy crackling straws 2277 Kcal D, SU, C	COLD RIVER BATTERED COD GF 17.00 Locally sourced cod tail in a crispy cider batter served with house chips, minted peas & homemade tartar sauce 1687 Kcal SU, E
MISO GLAZED SALMON 19.00 Marinated salmon, pak choi, carrot and green bean stir fry with a hot honey, sesame and soy dressing 597 Kcal F, S, SO, G	DEVON CRAB MAC & CHEESE 15.00 Macaroni in a lightly spiced cheese sauce with fresh crab, lemon and herb crumb & garlic bread 1179 Kcal CR, D, G	KATSU CURRY Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli & spring onion. Choose from:
VENISON HAUNCH GF 28.00 Served pink with Stilton baked potatoes, parsnip purée, rainbow chard, juniper jus and an elderflower gel 957 Kcal D, SU, M, C, S	ROASTED AUBERGINE GF V 16.50 Ras el-hanout chickpeas, minted yogurt, crumbled feta, pomegranate molasses and herb salad 381 Kcal C, S, M, D	Panko coated chicken 1334 Kcal E, G, SO 17.50
		Panko coated sweet potato & aubergine V 1393 Kcal E, G, SO 16.50

GRILLS

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

CUTS	EXTRAS	SAUCES
7oz FILLET GF 1172 Kcal 35.00	CRISPY CALAMARI 378 Kcal G, MO, SO, E 5.50	WHISKEY & BLACK PEPPER CREAM V GF 215 Kcal SU, D 3.50
8oz SIRLOIN GF 1221 Kcal 28.00	CIDER BATTERED ONION RINGS (3) GF V 257 Kcal SU 3.00	BLUE CHEESE CREAM V GF 294 Kcal SU, D 3.50
8oz FLAT IRON GF 1139 Kcal 24.00		

SIDES

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
HORSERADISH SLAW GF V 237 Kcal	3.50
SIDE OF SEASONAL VEG V VE GF 42 Kcal	4.50

DESSERTS

SALTED CARAMEL TART V Golden salted caramel tart with honeycomb & Yarde Farm clotted cream vanilla ice cream 983 Kcal D, E, G	8.50
DARK CHOCOLATE SPHERE GF V VE Chocolate mousse filled sphere with chocolate soil & raspberry gel 821 Kcal SO	7.50
CHOCOLATE BROWNIE GF V Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E	8.00
APPLE PARFAIT GF V Ginger crumb, cinnamon toffee sauce and finished with Yarde Farm clotted cream vanilla ice cream 819 Kcal D, E, SU	8.50
LOCAL CHEESE BOARD V GF? A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts 984 Kcal D, G, C, N, S, M	10.00
RASPBERRY SORBET V GF VE Two scoops of local sorbet topped with fresh raspberries & lemon zest 178 Kcal	7.00
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 Chocolate brownie, loaded with Yarde Farm chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces 1742 Kcal E, D, SO, N	14.50

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

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

GF GLUTEN FREE **VE** VEGAN
GF? CAN BE GLUTEN FREE (please ask) **VE?** CAN BE VEGAN (please ask)
V VEGETARIAN