

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	4.00
TOASTED SOURDOUGH With a chilli, lime and coriander butter 651 Kcal G, D	5.50

STARTERS

TODAY'S SOUP V GF?	7.75
With butter and your choice of white G , malted G, SO or gluten free bread E	
DEVON CRAB CAKES	9.25
Celeriac remoulade, fennel, apple and herb salad, herb oil 221 Kcal CR, G, E, D, M, C	
SPICED CRISPY CALAMARI	9.50
Lightly coated calamari deep fried until golden, roasted red pepper and tomato salsa, garlic aioli 506 Kcal E, G, MO, SO	
CHICKEN LIVER PARFAIT GF?	8.00
Smooth chicken liver parfait, sweet French onion jam, lambs lettuce and rocket salad, toasted sourdough 890 Kcal E, G, D, SU, S, SO, N	
TAGINE STYLE LAMB CROQUETTES	8.50
Crispy lamb croquettes with reduced tagine sauce, apricot purée and toasted almonds 541 Kcal G, E, P, N, M, SO, SU	
CRISPY VIETNAMESE SPRING ROLLS V	8.00
Julienne vegetables and angel hair noodles in crisp rice paper, served with Asian slaw and peanut dipping sauce 390 Kcal G, D, P, N, S, SO	
PANCAKES GF?	
Warm pancake filled with one of the choices below and served with a small house salad	
Pan-fried rump steak with horseradish and fresh cream, Devon blue cheese 1290 Kcal E, G, D, M, SU	13.25
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR	13.25
Creamy mushrooms and vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G, M	12.25

SHARERS

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	

Dinner MENU

BANK CLASSICS

ORIGINAL PANCAKES GF?		PANKO CHICKEN PARMIGIANA 17.50	FAJITAS GF?	
Two warm pancakes filled with one of the choices below and served with chips and a small house salad		Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad 881 Kcal C, D, G, M		Served on a sizzling skillet with warm tortillas, sour cream, guacamole and 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 and fresh cream, Devon blue cheese 2901 Kcal E, G, D, M, SU	24.00		Rump Steak 1107 Kcal G, D	24.00
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal G, E, D, SU, MO, M, F, CR	24.00		Tiger Prawn 991 Kcal G, D, CR	24.00
Creamy mushrooms and vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G, M	22.00		Chicken 1133 Kcal G, D	24.00
			Vegetable V VE? 786 Kcal G, D	22.00
			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?	17.50	HONEY DRIP CHICKEN BURGER 16.50	CAJUN SPICED CHICKEN BURGER GF? 17.50
6oz beef patty topped with streaky bacon, melted Swiss cheese, confit onions, sweet French onion jam and house burger sauce, served with chips and a small house salad 1677 Kcal G, D, E, M, S, SO, SU		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?	15.00	DOUBLE UP! 2 x your beef burger with another beef patty for just £5.50	
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		Chargrilled Cajun spiced chicken topped with Cajun Caesar salad, pickled cabbage and white onion slaw, garlic mayo and salsa served with chips and a small house salad 1110 Kcal G, D, E, S, C, SO, SU	
		BLUE CHEESE BURGER GF?	17.50
		6oz beef patty with melted blue cheese, pickled cabbage and white onion slaw and blue cheese sauce served with chips and a house salad 1588 Kcal G, D, S, SU	

MAINS

PAN SEARED COD LOIN GF	19.00	PRIME PORK CHOP SCHNITZEL 18.00	PAN ROASTED LAMB RUMP GF 23.00
Served with a cannellini bean and pancetta ragout, cannellini espuma, pancetta crumb and parmesan crisp 1022 Kcal D, E, F, MO		Panko breaded prime pork chop, served with pear and apple pickle, sweet potato fondant, roasted carrot purée and satay sauce 1486 Kcal G, E, N, SO, SU, P	
RAINBOW PHO V VE	16.00	ROASTED COURGETTE & QUINOA SALAD V VE GF 15.00	KATSU CURRY 18.00
Our own fragrant pho broth with soy, chilli and lime marinated tofu, rice noodles, pak choi, mange tout and carrot, finished with lime juice, spring onion, chili, crispy garlic and fresh coriander 2804 Kcal G, P, N, SO		Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli and spring onion. Choose from:	
CHICKEN CAESAR 18.00		Panko coated chicken 1334 Kcal E, G, SO 18.00	Panko coated sweet potato and aubergine V 1393 Kcal E, G, SO 17.00
Chargrilled chicken breast on a cos lettuce salad topped with sourdough croutons, crispy bacon and Parmesan shavings coated in our house Caesar dressing topped with a soft poached egg 1249 Kcal G, D, E, N, S, SO		COLD RIVER BATTERED COD GF 18.00	
		Locally sourced cod tail in a crispy cider batter served with house chips, minted pea purée and tartar sauce 1687 Kcal SU, E	

GRILLS

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

7oz FILLET GF 1172 Kcal	36.00	EXTRAS	SAUCES
8oz SIRLOIN GF 1221 Kcal	29.00	CRISPY CALAMARI 378 Kcal G, MO, SO, E 6.00	WHISKEY & BLACK PEPPER CREAM V GF 215 Kcal SU, D 4.00
8oz FLAT IRON GF 1139 Kcal	25.00	CIDER BATTERED ONION RINGS (3) GF V 257 Kcal SU 3.50	BLUE CHEESE CREAM V GF 294 Kcal SU, D 4.00
8oz RIB EYE GF 1221 Kcal	36.00		

SIDES

HOUSE CHIPS VE GF 464 Kcal	4.50
GARLIC BREAD V 547 Kcal G, D	5.00
CHEESY GARLIC BREAD V 931 Kcal G, D	6.50
HOUSE SALAD GF VE 155 Kcal M	4.50
HOUSE CIDER ONION RINGS (5) GF V 470 Kcal SU	5.75
SIDE OF SEASONAL VEG VE GF 42 Kcal	5.00
ASIAN SLAW V VE GF 220 Kcal P, N, S	3.50
CELERIAC REMOULADE VE GF 529 Kcal D, E, M, C	3.50
TRUFFLE, PARMESAN & CHIVE CHIPS GF V 586 Kcal D	6.00

DESSERTS

MANGO CHEESECAKE	8.50
Served with mango compote, mango pearls and passionfruit shard 715 Kcal G, D, E, SO, SU	
FROZEN COFFEE PARFAIT GF	9.00
Filled with a white chocolate and Kahlua crèmeux, chocolate tuile, coffee jelly and white chocolate and cardamom sauce 1126 Kcal D, E, SO	
STRAWBERRY MOUSSE GF V	8.00
Served with a strawberry gel, chocolate dipped strawberry, strawberry consommé and dark chocolate tuile 386 Kcal D, SO	
CHOCOLATE BROWNIE GF V	8.50
Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E	
LOCAL CHEESE BOARD V GF?	10.50
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	
RASPBERRY SORBET GF VE	7.00
Two scoops of local sorbet topped with fresh raspberries and lemon zest 178 Kcal	
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	15.50
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	

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