

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 N4.00

TOASTED SOURDOUGH5.50

With a chilli, lime and coriander butter 651 Kcal G, D

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 CAKES9.25

Celeriac remoulade, fennel, apple and herb salad, herb oil 221 Kcal CR, G, E, D, M, C

SPICED CRISPY CALAMARI9.50

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 CROQUETTES8.50

Crispy lamb croquettes with reduced tagine sauce, apricot purée and toasted almonds 541 Kcal G, E, P, N, M, SO, SU

PANCAKES GF?12.25

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 cheese1290 Kcal E, G, D, M, SU13.25

Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese1156 Kcal G, E, D, SU, MO, M, F, CR13.25

Creamy mushrooms and vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G12.25

SHARERS

NACHOS GF13.50

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

Beef1229 Kcal DVegetable V 1094 Kcal DVegan VE 1033 Kcal

Lunch MENU

BANK CLASSICS

ORIGINAL PANCAKES GF?24.00

Two warm pancakes filled with one of the choices below and served with chips and a small house salad

Pan-fried rump steak with horseradish and fresh cream, Devon blue cheese2901 Kcal E, G, D, M, SU24.00

Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese2540 Kcal G, E, D, SU, MO, M, F, CR24.00

Creamy mushrooms and vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G22.00

PANKO CHICKEN PARMIGIANA17.50

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

FAJITAS GF?24.00

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:

Rump Steak1107 Kcal G, D24.00

Tiger Prawn991 Kcal G, D, CR24.00

Chicken1133 Kcal G, D24.00

Vegetable V VE? 786 Kcal G, D22.00

Side of cheese166 Kcal D1.50

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

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

BHAJI BURGER V VE? GF?15.00

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

HONEY DRIP CHICKEN BURGER16.50

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

DOUBLE UP! 2 x your beef burger with another beef patty for just £5.50

BRUNCH & LUNCH

LOADED PORK BELLY FRIES GF12.50

House chips loaded with pulled belly pork cooked in sweet barbecue sauce topped with three cheese, chilli, spring onion and black garlic mayo 1798 Kcal D, C, F, E, M

CLUB SANDWICH GF?1323 Kcal G, E, SU, S, M, C13.00

Sliced chargrilled chicken, bacon, lettuce, tomato, egg and mayo on toasted sourdough, served with celeriac remoulade and a small house salad

COLD RIVER BATTERED COD GF18.00

Locally sourced cod tail in a crispy cider batter served with house chips, minted pea purée and tartar sauce 1687 Kcal SU, E, F

STEAK SANDWICH GF?18.00

Chargrilled steak cooked pink and thinly sliced with rocker, confit onions and béarnaise mayo served with celeriac remoulade and a small house salad 1107 Kcal G, D, E, N, M, S, SU, C

CHICKEN CAESAR18.00

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

RAINBOW PHO V VE16.00

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

AVOCADO & POACHED EGGS ON TOAST V GF? VE?9.00

Zesty smashed avocado served on thick cut toasted sourdough, poached eggs and roasted tomatoes. Finished with a balsamic glaze 848 Kcal G, D, E, N, S, SO, SU

GRILLS

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

7oz FILLET GF1172 Kcal36.00

8oz SIRLOIN GF1221 Kcal29.00

8oz FLAT IRON GF1139 Kcal25.00

8oz RIB EYE GF1221 Kcal36.00

EXTRAS

CRISPY CALAMARI378 Kcal G, MO, SO, E6.00

CIDER BATTERED ONION RINGS (3) GF V 257 Kcal SU3.50

SAUCES

WHISKEY & BLACK PEPPER CREAM V GF 215 Kcal SU, D4.00

BLUE CHEESE CREAM V GF 294 Kcal SU, D4.00

SIDES

HOUSE CHIPS VE GF 464 Kcal4.50

GARLIC BREAD V 547 Kcal G, D5.00

CHEESY GARLIC BREAD V 931 Kcal G, D6.50

HOUSE SALAD GF VE 155 Kcal M4.50

HOUSE CIDER ONION RINGS (5) GF V 470 Kcal SU5.75

SIDE OF SEASONAL VEG VE GF 42 Kcal5.00

ASIAN SLAW V VE GF 220 Kcal P, N, S3.50

CELERIAC REMOULADE VE GF 529 Kcal D, E, M, C3.50

TRUFFLE, PARMESAN & CHIVE CHIPS GF V 586 Kcal D6.00

DESSERTS

MANGO CHEESECAKE8.50

Served with mango compote, mango pearls and passionfruit shard 715 Kcal G, D E, SO, SU

FROZEN COFFEE PARFAIT GF9.00

Filled with a white chocolate and Kahlua crèmeux, chocolate tuile, coffee jelly and white chocolate and cardamom sauce 1126 Kcal D, E, SO

CHOCOLATE BROWNIE GF V8.50

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 VE7.00

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

DEVON ICE CREAM GF V1 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 D1.50

LOADED CHOCOLATE BROWNIE (TO SHARE) GF V15.50

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