

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	
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	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

Sunday DINNER

CARVERY

Served Sundays 12pm-9pm, choose from:

A CHOICE OF 3 PERFECTLY ROASTED LOCAL MEATS GF?

VEGETABLE WELLINGTON WITH RED WINE GRAVY VE

Served on the carvery with Swede, Savoy Cabbage, Cauliflower Cheese, Peas & Carrots, Red Cabbage, Cream & Mustard Leeks, Roast Potatoes, New Potatoes, Honey & Mustard Sausages, Stuffing Balls, Yorkshire Pudding, Gravy

BANK CLASSICS

ORIGINAL PANCAKES GF?

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 cheese 2901 Kcal E, G, D, M, SU

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

Creamy mushrooms and vegetables, mature Cheddar cheese

V 2188 Kcal E, M, SU, G

22.00

PANKO CHICKEN PARMIGIANA

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

17.50

FAJITAS GF?

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 Steak 1107 Kcal G, D

24.00

Tiger Prawn 991 Kcal G, D, CR

24.00

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?

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

17.50

BHAJI BURGER V VE? GF?

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

15.00

HONEY DRIP CHICKEN BURGER

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

16.50

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

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