

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.

STARTERS

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| TODAY'S SOUP (V) (GF?) | 8.25 |
| With butter and your choice of white G, malted G, SO or gluten free bread E | |
| LOCAL MUSSELS (GF?) (Subject to availability) | |
| Small bowl of Locally sourced mussels served with fresh lemon and thick-cut toasted sourdough. Choice of flavours: | |
| White wine, shallots, garlic, cream & fresh parsley 947 Kcal D, G, S, SO, N | 12.00 |
| Spicy Italian Nduja, white wine, shallots, garlic, cream & fresh parsley 1136 Kcal D, G, S, SO, N | 12.00 |
| BLOOD ORANGE GIN CURED SALMON (GF?) | 11.00 |
| Salmon cured in Brend Collection Limited Edition Cornish Blood Orange Gin, served with compressed cucumber, dill crème fraiche, rye crisp and torched blood orange 670 Kcal F, G, E, L, D, SE, SO, N | |
| CHICKEN LIVER PARFAIT (GF?) | 10.00 |
| Smooth chicken liver parfait, spiced tomato chutney, rocket salad and toasted sourdough 890 Kcal E, G, D, SU, S, SO, N | |
| TEMPURA PRAWNS (GF?) | 10.00 |
| Light, crispy tempura tiger prawns with a chilli crisp mayo, house Korean kimchi, spring onion, fresh lime & sesame 670 Kcal E, P, N, CR, 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 | 12.25 |
| BURRATA & TOMATO (GF?) (V) | 11.00 |
| Heritage tomato carpaccio dressed with herb oil and fresh basil leaves, finished with fresh creamy Italian burrata 391 Kcal G, D, N, M, S, C | |

SHARERS

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| BREAD & OLIVES (V) | 9.00 |
| Warm toasted sourdough, marinated olives, olive oil and balsamic dip 775 Kcal G, D, S, N, SO | |
| PORK BELLY BAO Individual (2) 12.00 To Share (4) 22.00 | |
| Fluffy steamed bao buns filled with slow braised pork belly slices in a miso soy caramel topped with sesame, spring onion & fresh chilli Individual (2) 684 Kcal S, G, SO To Share (4) 1367 Kcal S, G, SO | |
| 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 | |

62 Sunday MENU

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 and Carrots, Red Cabbage, Cream and Mustard Leeks, Roast Potatoes, New Potatoes, Honey and Mustard Sausages, Stuffing Balls, Yorkshire Pudding, Gravy

BANK CLASSICS

| | | |
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| 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 19.00 | | |
| 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, E, SU | | |
| 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

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| THE BANK BURGER (GF?) | 18.50 | BHAJI BURGER (V) (VE?) (GF?) | 17.50 | CHILLI CRISP CHICKEN BURGER | 18.50 |
| 6oz beef patty topped with streaky bacon, melted Swiss cheese, confit onions, pickled red onion and house burger sauce, served with chips and a small house salad 1677 Kcal G, D, E, M, S, SO, SU | | | | | |
| Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions, served with chips and a small house salad 1215 Kcal C, G, M, SU | | | | | |
| Panko chicken breast topped with Korean kimchi, kewpie mayo, gem lettuce and chilli crisp, served with chips and a small house salad ??? Kcal G, E, D | | | | | |

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

SIDES

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| HOUSE CHIPS (VE) (GF) 464 Kcal | 5.00 |
| GARLIC BREAD (V) 547 Kcal G, D | 5.50 |
| CHEESY GARLIC BREAD (V) 931 Kcal G, D | 7.00 |
| HOUSE SALAD (GF) (VE) 155 Kcal M | 5.00 |
| CORNISH CIDER BATTERED ONION RINGS (5) (GF) (V) 470 Kcal SU | 5.75 |
| SEASONAL VEG (VE) (GF) 42 Kcal | 5.00 |
| TRUFFLE, PARMESAN & CHIVE CHIPS (GF) (V) 586 Kcal D | 6.50 |

DESSERTS

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| CARAMELISED WHITE CHOCOLATE PARFAIT (GF) | 8.50 |
| Rich caramelised white chocolate parfait, served with fresh raspberries, raspberry coulis & a ginger crumb 853 Kcal D, SO | |
| LIMONCELLO CHEESECAKE (V) | 9.00 |
| Zesty lemon cheesecake infused with Italian Limoncello with a raspberry and mint compote, honey tuile and lemon gel 715 Kcal G, D | |
| TONKA BEAN BRÛLÉE (GF?) (V) | 9.00 |
| Classic Crème Brûlée infused with Venezuelan tonka bean, caramelised and served with white balsamic strawberries and buttery shortbread 358 Kcal D, E, SU, G | |
| CHOCOLATE BROWNIE (GF) (V) | 8.75 |
| Dark chocolate brownie topped with confit orange, frozen candied orange zest, white chocolate and cardamom sauce 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) | 7.25 |
| 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) | 16.00 |
| 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