

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

TODAY'S SOUP VE GF?	8.25
With butter and your choice of white G , malted G, SO or gluten free bread E	
LOCAL MUSSELS GF? <i>(Subject to availability).</i>	
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, G	
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 VE 990 Kcal E, M, SU, G	12.25
BURRATA & TOMATO GF? VE	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

BREAD & OLIVES VE	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 filed 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 VE 1094 Kcal D Vegan VE 1033 Kcal	

62 menu

BANK CLASSICS

ORIGINAL PANCAKES GF?		PANKO CHICKEN PARMIGIANA	19.00	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, E, SU		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	CHILDREN We have a dedicated children's menu for under 12's. Please ask if you require one.			
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese	24.00				
2540 Kcal G, E, D, SU, MO, M, F, CR					
Creamy mushrooms and vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G	22.00				
		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		

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?)	18.50	BHAJI BURGER (V) (VE?) (GF?)	17.50
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	
		CHILLI CRISP CHICKEN BURGER	18.50
		Panko chicken breast topped with Korean kimchi, kewpie mayo, gem lettuce and chilli crisp, served with chips and a small house salad 1262 Kcal G, E, D, SO	
DOUBLE UP! 2 x your burger with another patty for just £5.50			

MAINS

CORNISH CIDER BATTERED COD GF	19.50	LOCAL MUSSELS <i>(Subject to availability).</i>	24.00	MARKET FISH GF <i>(Subject to availability).</i>	24.00
Large cod tail in a crisp Cornish cider batter, served with house chips, minted pea puree & tartar sauce 1687 Kcal SU, E, F		Large bowl of locally sourced mussels served with fresh lemon, house chips and thick-cut toasted sourdough. Choice of flavours: White wine, shallots, garlic, cream & fresh parsley 2247 Kcal D, G, S, SO, N		Today's fresh catch, sourced from Brixham & Ilfracombe. Bringing the very best of the South West coast to your plate. Served with new potatoes, glazed carrots, seasonal greens and a caper, lemon & herb cream 373 Kcal F, D	
ASIAN KING PRAWN SKEWERS GF	19.50	Spicy Italian Nduja, white wine, shallots, garlic, cream & fresh parsley 1869 Kcal D, G, S, SO, N		CHARRED HISPI CABBAGE VE GF	19.00
Griddled King prawns in a lemongrass, ginger and chili marinade, served with a warm potato and Asian-style vegetable salad, finished with a lime, garlic & herb dressing 283 Kcal CR		PANANG CURRY VE GF		Brushed with miso and confit garlic butter, served alongside a mirin and soy glazed miyaki mushroom, fragrant coconut rice, goma sauce, toasted seeds and puffed rice 782 Kcal SO, S, SU, N	
LAMB RUMP GF	25.00	Fragrant Thai Panang curry made with coconut, makrut lime and red chilli, finished with Asian vegetables, roasted peanuts and served with basmati rice 876 Kcal P, F		PRESSED PORK BELLY GF	24.00
Pan-fried lamb rump served pink with a lamb croquette, dauphinoise potato, roasted carrot purée, seasonal greens and a lamb reduction split with herb oil 1582 Kcal G, SU, D				Slow braised and pressed pork belly, served with crispy crackling, pomme purée, glazed carrots, caramelised apple and a cider & bacon jus 1031 Kcal	

GRILLS

Locally reared beef, chargrilled and served with watercress, portobello mushroom, grilled tomato, confit shallot and house chips					
7oz FILLET GF 1172 Kcal	38.00	EXTRAS		SAUCES	
8oz SIRLOIN GF 1221 Kcal	29.00	TEMPURA PRAWNS 335 Kcal	6.00	WHISKEY & BLACK PEPPER CREAM VE GF 215 Kcal SU, D	4.00
8oz FLAT IRON GF 1139 Kcal	25.00	CORNISH CIDER BATTERED ONION RINGS (3) GF VE 257 Kcal SU	3.50	BLUE CHEESE CREAM VE GF 294 Kcal SU, D	4.00

SIDES

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

DESSERTS

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 VE	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? VE	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 VE	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 VE 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 VE 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 VE	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)
VE VEGETARIAN