

A hand in a black sleeve pours a dark sauce from a small metal pitcher onto a plate of food. The plate contains roasted meat, green peas, and orange segments. A glass of red wine sits to the right. In the foreground, there are red and gold foil-wrapped items, possibly candles or gifts. The background is softly blurred with warm, bokeh lights. A white decorative border frames the central part of the image.

62

Festive
CELEBRATIONS

2026

62

Festive Dinner

CELEBRATIONS

The festive season is all about fun, and where better to indulge than 62 The Bank? With cocktails that are sure to impress and food that you'll want to tell your friends about, we know how to deliver an unforgettable Christmas party.

27th November 2026 - 2nd January 2027

AVAILABLE SIT TIMES:

6pm | 6.15pm | 6.30pm or 8.15pm | 8.30pm | 8.45pm

All bookings are 2 hours in duration.

Sunday - Friday
2 COURSES

£37.50
per person

Sunday - Friday
3 COURSES

£45
per person

Saturday
3 COURSES

£45
per person

T&C's: Card details required upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments are non-refundable. Pre-order required 3 weeks prior to booking for tables of 7 or more. No discounts can be used alongside this promotion. Please read our full terms and conditions. We are closed on Christmas day evening.

ROASTED CARROT & CUMIN SOUP GF? VE?

Herb crème fraîche and garlic croutons

CHICKEN LIVER PARFAIT GF?

Spiced tomato chutney, sourdough toast, radicchio salad

TORCHED CURED SALMON GF?

Cured with citrus and tarragon, served with fennel slaw and rye toast

SMOKED CHICKEN & AVOCADO SALAD GF?

Bitter leaves, herb sponge and sherry vinaigrette

SALT BAKED BEETROOT TARTARE GF VE

Watercress, hazelnuts, pickled beetroot and raspberry vinaigrette

ROAST TURKEY GF?

With chestnut stuffing and pigs in blankets. Accompanied by roast potatoes, carrot, parsnip and sprouts with a rich gravy

FILLET OF SEA TROUT GF

Sautéed sea vegetables, potato rosti, chorizo and sherry velouté

CHICKEN & BRIE BURGER

Baby gem lettuce, sage and cranberry sauce, served with seasoned chips and house salad

BRAISED FEATHERBLADE OF BEEF

Garlic pommes purée, maple glazed carrot, rainbow chard, stout and onion sauce

ROAST WINTER SQUASH GF VE

Mushroom tea, baked onion with almond and herb crumb, fried polenta

CHRISTMAS PUDDING

Served with brandy sauce

CHOCOLATE YULE LOG

Grand Marnier cream, dark chocolate ganache

BANANA STICKY TOFFEE PUDDING VE GF

Miso caramel sauce, vegan vanilla ice cream

GINGERBREAD PARFAIT GF

Eggnog sauce, pecan brittle

FESTIVE CHEESE BOARD GF? V

A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney



Festive Lunch

CELEBRATIONS

Enjoy the perfect festive lunch with us. With our mouth-watering carvery, delicious desserts and a great atmosphere, 62 The Bank is a magical place to celebrate the most wonderful time of the year.

27th November 2026 - 2nd January 2027

Not available on Saturdays. 2 or 3 courses only on Sundays for all table sizes. Normal menu or 1 course not available.

AVAILABLE SITTIMES:

11.45am | 12pm | 12.15pm | 2pm | 2.15pm | 2.30pm
All bookings are 2 hours in duration.

2 COURSES
£24.50
per person

3 COURSES
£30
per person

Christmas Eve Lunch, Boxing Day Lunch,
2 COURSES £28.50 | 3 COURSES £34.50

T&C's: Card details required upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments are non-refundable. Pre-order required 3 weeks prior to booking for tables of 7 or more. No discounts can be used alongside this promotion. Please read our full terms and conditions. We are closed on Christmas day evening.

ROASTED CARROT & CUMIN SOUP GF? VE?

Herb crème fraîche and garlic croutons

CHICKEN LIVER PARFAIT GF?

Spiced tomato chutney, sourdough toast, radicchio salad

TORCHED CURED SALMON GF?

Cured with citrus and tarragon, served with fennel slaw and rye toast

SMOKED CHICKEN & AVOCADO SALAD GF?

Bitter leaves, herb sponge and sherry vinaigrette

SALT BAKED BEETROOT TARTARE GF VE

Watercress, hazelnuts, pickled beetroot and raspberry vinaigrette

FROM THE CARVERY GF?

ROAST BREAST OF TURKEY

ROAST SILVERSIDE OF BEEF

VEGETABLE WELLINGTON VE

All served from the carvery with, brussel sprouts, glazed carrots, roasted parsnips, cauliflower cheese, braised red cabbage, peas, roast potatoes, crispy diced potatoes, sage and onion stuffing, Yorkshire pudding and pigs in blankets

CHRISTMAS PUDDING

Served with brandy sauce

CHOCOLATE YULE LOG

Grand Marnier cream, dark chocolate ganache

BANANA STICKY TOFFEE PUDDING VE GF

Miso caramel sauce, vegan vanilla ice cream

GINGERBREAD PARFAIT GF

Eggnog sauce, pecan brittle

FESTIVE CHEESE BOARD GF? V

A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney

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New Year's Eve DINNER

Celebrate the arrival of the New Year with a memorable 2 or 3-course dinner at 62 The Bank, complete with a complimentary cocktail.

AVAILABLE SIT TIMES:

6pm | 6.15pm | 6.30pm or 8.15pm | 8.30pm | 8.45pm

All bookings are 2 hours in duration.

**2 COURSES &
A COCKTAIL**

£42

per person

**3 COURSES &
A COCKTAIL**

£50

per person

T&C's: Card details required upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments are non-refundable. Pre-order required 3 weeks prior to booking for tables of 7 or more. No discounts can be used alongside this promotion. Please read our full terms and conditions. We are closed on Christmas day evening.

1 course option & normal menu are not available.

CURRIED SQUASH & RED PEPPER SOUP GF? VE?

Mango and coriander yogurt, cumin toast

PRESSED CHICKEN LIVER TERRINE

Apricot and elderflower gel, apricot purée, brioche

PAN SEARED KING SCALLOP GF

Green chilli coconut broth, burnt leek oil, compressed apple

VENISON CARPACCIO GF?

Seared peppered venison loin, served with pickled blackberries, juniper oil, watercress and rye toast

VEGETABLE SPRING ROLLS VE

Filled with sautéed vegetables and mango and chilli chutney, with a ponzu dipping sauce

PAN ROASTED CHICKEN BREAST GF

Pavé potatoes, confit chicken wing, glacé carrot, dressed greens, hay-smoked cream

PORCHETTA GF

Fennel, apricot and sage stuffing, garlic and herb mash, cavolo nero, pork jus and crackling

SEARED DUCK BREAST GF?

Confit duck leg bon-bon, artichoke two ways (purée and crisp), roast carrot, pickled mustard seed, orange and thyme port reduction

FILLET OF SEA TROUT GF

Sautéed sea vegetables, Potato rosti, chorizo and sherry velouté

PAN ROASTED KING OYSTER MUSHROOM VE GF

Parsnip and green apple purée, pickled blackberries, toasted hazelnuts, wild mushroom and herb sauce

BITTER CHOCOLATE BAVAROIS

Caramelised white chocolate purée, sour cherry and kirsch compote

LEMON & CHAMPAGNE TART

Meringue shards, blood orange gel, candied peel, mint oil

SPICED BAKED APPLE GF VE

Cinnamon oat crumb, star anise maple reduction, vegan vanilla ice cream

COCONUT & PASSION FRUIT PANNA COTTA VE

Toasted coconut flakes, pomegranate, lime syrup

FESTIVE CHEESE BOARD GF? V

A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney

62

Festive Bottomless BRUNCH

What's better than a festive feast with endless cocktails?
This holiday season, indulge in 2 hours of bottomless cheer
with a selection of delicious brunch dishes and merry drinks*
that'll put you in the holiday spirit from the very first sip!

28th November
5th, 12th, 19th December | 2nd January

AVAILABLE SIT TIMES:

12pm | 12.30pm | 1pm | 1.30pm
All bookings are 2 hours in duration.

**£7.50 TO
UPGRADE**
TO ONE OF OUR
LUNCH DISHES

**2 HOURS OF FESTIVE
BOTTOMLESS BLISS**

£50
per person

T&C's: Card details required upon booking. Your card will be charged a non-refundable deposit of £10 per person, and the remaining balance will be charged 48 hours before your booking, unless an alternative payment has been made. Pre-Order: Not required, but requested for tables of 7 or more. Discounts & Exclusions: One complimentary food upgrade per Club62 card holder or Staff Discount card holder. No other discounts can be used for this event. Over 18's only. The entire table must participate. Your drink will be replaced once it has been finished, with a maximum of 1 drink every 15 minutes. Must be booked at least 24 hours in advance. *Drinks included are what's stated on the menu only. Please read our full terms and conditions.

BRUNCH MENU

AVOCADO & POACHED EGGS ON TOAST GF? V VE?

Zesty smashed avocado served on thick cut toasted sourdough, poached eggs and roasted tomatoes. Finished with a balsamic glaze

CHORIZO HASH GF

Crispy chorizo with mini hash browns, rocket & fresh herbs topped with fried eggs and green chimichurri

LOADED PORK BELLY FRIES GF

House chips loaded with pulled belly pork cooked in sweet barbecue sauce topped with three cheese, chilli, spring onion & black garlic mayo

SALMON & CREAM CHEESE BAGEL

New York style bagel, cured salmon, cream cheese & chive served with dill pickles and crisps

PORK BELLY BAO

2 fluffy steamed bao buns filled with slow braised pork belly slices in a miso soy caramel, topped with sesame, spring onion & fresh chilli

LUNCH MENU

STEAK FAJITAS GF?

Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Rump steak, fresh peppers & onions are cooked in our own blend of fajita seasoning

ROAST WINTER SQUASH GF VE

Mushroom tea, baked onion with almond and herb crumb, fried polenta

CHICKEN & BRIE BURGER

Baby gem lettuce, sage and cranberry sauce, served with seasoned chips and house salad

COCKTAILS

GINGERBREAD MULE

Smirnoff Vodka, Gingerbread Syrup, Lime, Ginger Beer

THE GRINCH DAIQUIRI

Bacardi, Midori, Lime, Pineapple

GIN-GLE BELL FIZZ

Gordons Pink Gin, Cranberry Juice, Lime, Prosecco, Soda

CHRISTMAS COLADA

Coconut Milk, Malibu, Bacardi, Cherry Syrup, Pineapple Juice

LAPLAND ICED TEA

Smirnoff, Silver Tequila, Gordons Gin, Bacardi, Blue Curaçao

NON-ALCOHOLIC

SNOW ON THE BEACH

0% Vodka, Cranberry Juice, Peach Syrup

MERRY NO-JITO

0% Captain Morgan, Lime, Strawberries

DRINKS

FLUTE OF PROSECCO

BOTTLE OF CORONA

SINGLE SHOT OF:

Smirnoff Vodka | Gordons Gin
Captain Morgan's Spiced Rum
With a draught mixer

NON-ALCOHOLIC

A PINT OF:

Pepsi | Diet Pepsi | Lemonade

Festive
DRINKS PACKAGE

2 Bottles of Wine **£45**

Sotherton Shiraz | Sotherton Chardonnay
Canyon Road Zinfandel

2 Bottles of Chio Prosecco **£60**

Christmas Cocktail Tree **£90**

The ultimate festive experience
with 9 of our festive cocktails



TO BOOK

Scan the QR code
to access our
booking form

PRIVATE ROOM HIRE

Did you know that we offer private room hire space in
The Royal & Fortescue Hotel's Edwardian Suite?
To find out more, call us on 01271 340111



T&C'S

Scan the QR code
for full terms &
conditions



BAR62

OPEN 7 DAYS A WEEK

62TheBank 11.45am-2.30 pm, 6pm-9pm **Bar62** Sun-Thur 5pm-11pm, Fri 5pm-12am, Sat 3pm-12am

