

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	3.00
ARTISAN SOURDOUGH BOULE V 734 Kcal G, SU, E, D With English butter, olive oil & balsamic	5.00

SMALL PLATES

TODAY'S SOUP V GF? With butter & your choice of white G, malted G, SO or gluten free bread E	6.95
SPICED CRISPY CALAMARI 623 Kcal E, G, MO, SO Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise	9.25
CHICKEN LIVER PARFAIT GF? 461 Kcal E, G, D, SU, S, SO Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted brioche	9.25
HOISIN & MAPLE TOFU V VE 354 Kcal G, SO, S Crispy tofu in a hoisin & maple glaze, with a sesame, chilli, carrot and spring onion salad	7.25
PANCAKES GF? Homemade pancake filled with one of the choices below & served with a small house salad	
Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 1290 Kcal E, G, D, M, SU	12.00
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR	12.00
Creamy mushrooms & vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G, M	11.00

SHARERS

NACHOS GF? Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing	13.50
Beef 1229 Kcal D Vegetable V 1094 Kcal D Vegan VE 1033 Kcal	

Lunch MENU

BANK CLASSICS

ORIGINAL PANCAKES GF? Two homemade pancakes filled with one of the choices below & served with chips & a small house salad		HOUSE SMOKED WHOLE BABY BACK RIBS GF 1800 Kcal M Whole rack of baby back ribs, slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house chips	24.00	FAJITAS GF? Served on a sizzling skillet with warm tortillas, sour cream, guacamole & 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 & fresh cream, Devon blue cheese 2901 Kcal E, G, D, M, SU	22.00	Rump Steak 1107 Kcal G, D	22.00	Tiger Prawn 991 Kcal G, D, CR	22.00
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal G, E, D, SU, MO, M, F, CR	22.00	Chicken 1133 Kcal G, D	22.00	Vegetable V VE? 786 Kcal G, D	20.00
Creamy mushrooms & vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G, M	20.00	Side of cheese 166 Kcal D	1.50		

BURGERS

TRUFFLE BEEF BURGER GF? 1755 Kcal SU, E, G, D 17.95 8oz homemade beef burger topped with Gouda, truffle & black garlic mayo served with chips and a house salad	17.95	BUTTERMILK CHICKEN BURGER 1734 Kcal E, SU, G, D, M Marinated chicken fried in a Dijon mustard buttermilk, topped with Monterey Jack cheese, BBQ mayo served with chips and a house salad	17.95	BHAJI BURGER VE? GF? 1215 Kcal SU, D, G, E 15.95 Homemade root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad Gluten Free Bun E	15.95
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CARVERY

Served weekdays & Sundays. Children under 12 are half price.

CARVERY VE? GF? 13.50 A choice of perfectly roasted meats or a vegetable wellington with a large selection of seasonal vegetables & potatoes. See our Carvery menu for more details.	13.50	SWEETS VE? GF? 7.00 Choose from a selection of delicious homemade sweets from our Carvery menu.	7.00
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SWEETS
HALF PRICE
MON-FRI

GRILLS

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

CUTS	EXTRAS	SAUCES
7oz FILLET GF 1172 Kcal 34.00	CRISPY CALAMARI 378 Kcal G, MO, SO 5.00	WHISKEY & BLACK PEPPER CREAM GF 215 Kcal SU, D 3.25
8oz SIRLOIN GF 1221 Kcal 27.00	BEER BATTERED ONION RINGS (3) V 257 Kcal G, SU 2.25	BLUE CHEESE CREAM GF 294 Kcal SU, D 3.25
8oz FLAT IRON GF 1139 Kcal 23.00		

SIDES

HOUSE CHIPS VE GF 464 Kcal 4.00	CHEESY GARLIC BREAD V 931 Kcal G, D 5.25	HOUSE BEER BATTERED ONION RINGS V 470 Kcal G, SU 4.25
GARLIC BREAD V 547 Kcal G, D 4.25		

DESSERTS

STICKY TOFFEE PUDDING GF V VE 936 Kcal SO, N 7.95 Vegan sticky toffee pudding, with warm toffee sauce and vegan vanilla ice cream	7.95
CHOCOLATE YULE LOG GF 803 Kcal E, SO, D 7.95 Chocolate sponge, cream, kirsch infused berry chocolate ganache, winter berry gel	7.95
CHOCOLATE BROWNIE GF V 695 Kcal SO, D, E 8.50 Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet	8.50
ESPRESSO MARTINI CHEESECAKE 1305 Kcal G, D 9.95 Everyone's favourite cocktail transformed into a dessert, buttery biscuit crumb, chocolate and Kahlua mousse, finished with coffee infused cream cheese	9.95
LOCAL CHEESE BOARD V 984 Kcal D, G, C, N 9.50 A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts	9.50
RASPBERRY SORBET GF VE 137 Kcal 6.50 Two scoops of local sorbet topped with fresh raspberries & lemon zest	6.50
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	3.00 5.50 7.00
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	1.50
LOADED CHOCOLATE BROWNIE (TO SHARE) GF V 1742 Kcal 13.95 Homemade chocolate brownie, loaded with chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces E, D, SO, N	13.95

CHILDREN

We have a dedicated children's menu for under 12's. Please ask your server for a copy if your child requires one.



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day. For allergy & calorie information please scan the QR code.

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
Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production

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

OPEN 7 DAYS A WEEK

62TheBank 11.30am-2.30pm, 6pm-9.30pm
Bar62 Sun-Thur 5pm-11pm, Fri 5pm-12am, Sat 3pm-12am

