

GLUTEN INTOLERANCE & GLUTEN ALLERGY

SHARING

Giant Apulian
Cerignola olives (Ve) 4.75

RAW BAR

Oysters 15.75
Half dozen freshly shucked oysters

Mersea Island Rock
Colchester Rock

Scottish smoked salmon 10.75
Dill & caper cream

Seared beef carpaccio 11.75
Beetroot, horseradish, watercress

STARTERS

Roast red pepper soup 6.25
Sweet pepper, lemon & herb salsa (v)

Chargrilled asparagus 9.25
Poached duck egg, truffle butter (v)

Isle of Man scallops 12.50
Chorizo, broccoli, romesco sauce

Heritage beetroot & goats cheese 9.25
Apple, basil pesto, watercress, toasted seeds (v)

SALADS

Crispy duck 13.25
Watercress, white radish, sesame, soy

Chicken Caesar 13.00
Gem lettuce, Caesar dressing, bacon

Burrata cheese & heirloom tomato 13.25
Avocado, rocket, basil, olives (v)

FISH & SHELLFISH

Sea bass 22.00
Simply grilled

Tuna au Poivre 22.25
Baked sweet potato chips, béarnaise sauce

Whole lobster 45.50
Baked sweet potato chips, béarnaise sauce

Fish of the day POA
Market fresh

MAINS

Asparagus risotto 14.00
Broad bean, pea, leek & pecorino cheese (v)

Malaysian red curry 14.75
Marinated tofu (Ve) or chicken breast, aubergine, pak choi, broccoli, fragrant rice, grilled pineapple salsa

CHARCOAL GRILL

FINE STEAKS

British Isles | Aberdeen Angus & Hereford

Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6

Onglet | 225g 21.00
The butcher's steak, served medium rare

Sirloin | 225g 22.50

Argentina | Las Pampas

Free range Black Angus & Hereford. Reared on the open grasslands of Las Pampas, Argentinian beef has an intense sweet flavour for which it is famous

Rump | 250g 21.00

Ribeye | 225g 21.25

Fillet | 225g 29.75

USDA Prime | Creekstone Farms | Kansas

USA Pure bred Black Angus, 150 days corn fed. Considered by connoisseurs as some of the best beef in the world, a good balance of flavour & tenderness

Sirloin | per 100g 12.00

Canada | Spring Creek Ranch

Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Hand selected from artisan Angus beef farmers.

Ribeye | per 100g 12.50

Wild Scottish Venison | Argyllshire Forest

The finest wild red deer venison from our friends the Churchill family. Low in fat, wild venison is lean & tender with a delicate gamey flavour

Fillet | 225g 28.75

BUTCHER'S CUTS

Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing. Baked sweet potato chips, choice of sauce

Bone in prime rib | 800g 64.75

One of the finest steak cuts, tender with a wonderful rich flavour

Porterhouse | 800g 64.75

Sirloin on one side of the bone & fillet on the other. Best of both worlds

Chateaubriand | 450g 64.75

The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms

SAUCES & TOPPERS

Béarnaise (v), truffle butter (v) each 1.25

Half lobster 21.75 | Fried duck egg (v) 2.00

MEAT & POULTRY

Crispy duck 18.00
Pak choi, broccoli, honey, sesame

Butterflied chicken breast 17.50
Tomato & olive salsa

Skewered chicken souvlaki 17.50
Tzatziki

Tandoor lamb cutlets 25.50
Cardamom rice, spiced tomato sauce

SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.25

Pak choi, ginger, spring onion (Ve) 4.75

Creamy spinach, pecorino cheese (v) 5.25

Mashed potatoes (v) 4.25

Crushed new season potatoes (v) 4.75

House salad (Ve) 4.75

Baked sweet potato chips (Ve) 4.25

DESSERTS

Mascarpone crème brûlée 8.50
Raspberry sorbet (v)

Lemon posset 8.50
Fresh berries, hazelnut brittle (v)

CHEESE

Colston Bassett Stilton (v) 10.25
Tunworth | Smoked Lancashire (v)
Quince jelly, red grapes, walnuts

PETIT FOUR

Chocolate & hazelnut truffles (v) 4.25

ICE CREAM & SORBET (v)

Vanilla | Chocolate 6.25

Limoncello | Blackberry ripple

Mango & vanilla iced yoghurt

Raspberry sorbet | Coconut sorbet

LUNCH & EARLY EVENING MENU

1 Course – 14.25 | 2 Course – 20.25
3 Course – 27.75

Monday - Friday 12 noon – 6pm
See separate menu

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges. *Full terms & conditions on our website

BANK

RESTAURANT & BAR

At Bank Restaurant & Bar we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our charcoal grill. We only use lumpwood charcoal & sustainable wood from the English countryside, it's natural with no additives & imparts the most amazing flavour and aromas to our food. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire.