

# THE BUTCHER'S TABLE

3 COURSES 70.00

WINE FLIGHT 24.50

*We partner with world-class producers from around the UK and Argentina sourcing diverse breeds like Angus, Hereford, Longhorn and Belted Galloway. Our Southbend Grill, found in top USA steakhouses, sears steaks at 1000°F, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.*

## STARTERS

*For the table to share*

### Chicken Skewers

Tikka spices, mint yoghurt  
& lime

### Heritage Beetroot

Squash hummus, cauliflower  
tabbouleh, sesame tahini &  
hazelnut dukkah spice mix

### Crispy Fried Chilli Squid

Thai herbs, noodle salad  
& sweet chilli

**WINE;** Sauvignon Blanc Fat Barrel 175ml *Western Cape, South Africa*

## STEAKS

*Three of our finest cuts for the table to share*

### 32 Day Dry-Aged Bone-In Prime Rib

*Heritage Breeds, Yorkshire, UK*

### 28 Day Aged Rump

*Black Angus, Las Pampas Plains,  
Argentina*

### 32 Day Dry-Aged Bone-In Sirloin

*Heritage Breeds, Yorkshire, UK*

*Accompanied by the below sauces; Peppercorn | Béarnaise | Chimmichurri*

**WINE;** Rioja Marques del Atrio 175ml *Rioja, Spain*

## SIDES

*For the table to share*

**Chips | Creamed Spinach | Truffle Mac & Cheese | House Salad**

## DESSERTS

*For the table to share*

### Sticky Toffee Pudding

Candied pecans, toffee sauce  
& vanilla ice cream

### Burnt Basque Cheesecake

Berry compote, vanilla cream  
& raspberry

**WINE;** Domaine l'Ancienne Cure 100ml *Monbazillac, France*

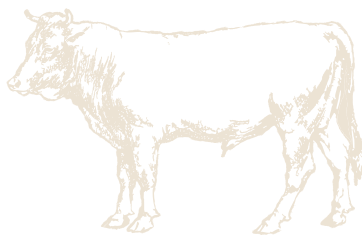
**A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.** Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code.  
Bank Silver AW23



# BANK

RESTAURANT BAR & GRILL



THE BUTCHER'S TABLE  
SILVER MENU