

BANK

RESTAURANT AND BAR

Sharing plates

Olives, garlic & herb marinade (v)	3.95
Garlic bread, chimichurri salsa (v)	4.25
Greek pitta bread, humous (n) (v)	4.25
Mezze	14.75
Olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, Greek feta pastries, grilled halloumi & cherry tomato skewers (n) (v)	
Asian plate	17.75
Thai prawn cakes, duck spring rolls, chilli squid, Vietnamese vegetable & mint salad, tempura king prawns & Malayan chicken skewers (n)	

Crustacea

Crab salad, avocado & lemon	9.95 / 16.95
Carlingford rock oysters, shallot vinegar	six 9.95 / nine 14.95 / twelve 18.95
Hand dived scallops, asparagus & pancetta	9.95 / 20.50
Lobster & fries with thermidor sauce or garlic butter	half 20.95 / whole 31.95

Starters

Soup of the day, freshly baked bread	5.25
Grilled asparagus, poached egg, hollandaise (v)	7.95
Chicken liver parfait, chutney, toasted brioche	8.25
Thai prawn cakes, sweet chilli sauce (n)	8.25
Chilli squid, Thai noodle salad	8.75
King prawn tempura, chilli & lime jam	9.50
Crispy duck spring rolls, plum & pineapple dipping sauce (n)	7.95
Severn & Wye smoked salmon, shallot, capers & lemon	9.50

Salads

Baked goats cheese & warm beetroot salad, toasted walnuts (n) (v)	7.50 / 11.50
Niçoise salad, line caught yellow fin tuna	7.95 / 11.95
Thai beef salad, chilli & lime dressing (n)	7.95 / 11.95
Chargrilled chicken caesar salad	7.75 / 11.75

Pasta, risotto

Mushroom risotto, cheese wafer, truffle oil (v)	7.75 / 11.59
Smoked haddock & leek risotto, poached egg	7.95 / 12.50
Spicy shrimp risotto, king prawns, chilli oil	7.95 / 12.50
King prawn linguine, coriander pesto, sweet chilli sauce	12.25
Asparagus & spring onion tart, house salad (v)	14.95

Fish

Fish of the day, house salad or fries, choice of sauce	Market price
Salmon fishcakes, spinach, lemon & dill butter sauce	17.25
Fish & chips, mushy peas, tartare sauce	17.50
Seabass, tandoori baked, mint yoghurt (or simply grilled)	19.95
Tuna au poivre, fat chips, béarnaise	19.25

Meat

Calves liver, sage & onion, crispy bacon	18.95
Malayan spiced chicken breast, sweet potato, coconut & lime (n)	17.50
Thai green chicken curry, fragrant rice (vegetarian option available)	17.50
Crispy duck, Chinese greens, sesame & honey dressing (n)	18.95
Lamb cutlets, roast potato, peas & mint	19.50

Tandoor clay oven

King prawns, tandoori baked, cucumber & mint raita (n)	8.95 / 16.95
Chicken tikka, masala sauce, fragrant rice (n)	16.50
Mixed grill, masala curry sauce, lemon tandoori beef fillet, lamb, chicken (n)	21.50

Grill

Our beef is from limousin-cross herds, grass & grain-fed, matured for a minimum of 21 days. Our 100% trust from gate to plate, via our in-house butcher, reflects our passion for quality, provenance and welfare

8oz beefburger, Monterey Jack cheese, fries	13.95
6oz fillet steak, spinach, hash brown, peppercorn sauce	20.50

All our steaks below are served with roast tomato, mushroom, fries & a choice of sauce: Béarnaise, peppercorn, red wine or shallot & parsley butter

	8oz	10oz
ribeye	20.75	22.75
sirloin	22.50	24.50
fillet	23.95	26.00

For two to share (allow 25 minutes)

Chateaubriand	48.95
16oz fillet steak, fries, green beans, choice of sauce	
Côte de boeuf	49.95
32oz bone in prime rib, fries, green beans, choice of sauce	

Sides

Hand cut chips (v)	3.95
Fries (v)	3.95
Jersey Royal potatoes (v)	3.95
Mash (v)	3.95
Onion rings (v)	3.95
Pak choi, chilli, garlic (v)	4.50
Green beans, shallot butter (v)	3.95
Buttered spinach (v)	4.50
House salad (v)	4.25
Tomato & red onion salad (v)	4.25
Rocket & parmesan salad	4.50

CLUB INDIVIDUAL *Rewarding loyalty*

All prices are in £ & inclusive of VAT. There is a discretionary 12.5% service charge added to your final bill
Private dining rooms & exclusive bar lounges available for hire

All meat weights denoted are pre-cooked

(n) denotes dishes which contain nuts or traces of nuts, (v) denotes dishes which are vegetarian

Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items