

# DINNER MENU

## STARTERS

**ROASTED ROOT VEGETABLE SOUP** (VE?) (GF?) 7.00

Parsnip crisps and toasted sourdough c, g

**SPICED CRISPY CALAMARI** 8.00

Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise E, G, MO, SO

**DUCK, CHICKEN & CHERRY TERRINE** (GF?) 10.00

Wrapped in smoked bacon with pear chutney and toasted brioche G, E, D, M, N

**CHAMPAGNE PRAWN BOUCHÉE** 10.50

Golden puff pastry filled with king prawns in a champagne, lemon and dill cream G, CR, SU, D, E

**BUBBLE & SQUEAK CAKES** (VE) (V) (GF) 8.50

Rocket, chilli and cranberry jam

**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** E, G, D, M, SU 12.50

**Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese** G, E, D, SU, MO, M, F, CR 12.50

**Creamy mushrooms & vegetables, mature Cheddar cheese** (V) E, M, SU, G, M 11.50

## SHARERS

**NACHOS** (GF?) 13.50

Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing

Beef D Vegetable (V) D Vegan (VE)

**FESTIVE TASTER BOARD** £23.00

Panko brie wedges (V) G, E, D

Pigs in blankets G, SU

Crispy calamari MO, G, E, SO

Bubble & squeak cakes (VE) (V) (GF)

## OPEN 7 DAYS A WEEK

62TheBank 11.30am-2.30pm, 6pm-9.30pm

Bar62 Sun-Thur 5pm-11pm, Fri 5pm-12am, Sat 3pm-12am



## GRILLS

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

### CUTS

**7oz FILLET** (GF) 35.00

**8oz SIRLOIN** (GF) 28.00

**8oz FLAT IRON** (GF) 24.00

### EXTRAS

**CRISPY CALAMARI** G, MO, SO, E 5.50

**CIDER BATTERED ONION RINGS (3)** (GF) (V) SU 3.00

### SAUCES

**WHISKEY & BLACK PEPPER CREAM** (V) (GF) SU, D 3.50

**BLUE CHEESE CREAM** (V) (GF) SU, D 3.50

## BURGERS

Gluten Free? Vegan? Avoiding Bread? You can swap the brioche bun for a gluten free bun E or vegan bun or you can lose the bun all together and have extra salad

**THE BANK BURGER** (GF?) 16.50

6oz beef patty with crispy bacon, melted Swiss cheese & black garlic mayo served with chips and a house salad SU, E, G, D, M

**FESTIVE CHICKEN BURGER** 16.50

Panko coated chicken topped with cranberry jam & a pig in blanket served with festive gravy dip, chips and a house salad D, E, G, SU, M

**BHAJI BURGER** (VE?) (GF?) (V) 14.00

Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad C, G, M, SU

## SIDES

**HOUSE CHIPS** (V) (VE) (GF) 4.50

**GARLIC BREAD** (V) G, D 4.50

**CHEESY GARLIC BREAD** (V) G, D 6.00

**HOUSE SALAD** (GF) (V) (VE) M 3.50

**HOUSE CIDER ONION RINGS (5)** (GF) (V) SU 5.00

**TRUFFLE PARMESAN CHIPS** (V) (GF) D 5.50

**SIDE OF SEASONAL VEG** (V) (VE) (GF) 4.50

## BANK CLASSICS

### ORIGINAL PANCAKES <sup>(GF?)</sup>

Two homemade pancakes filled with one of the choices below & served with chips & a small house salad

**Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese** E, G, D, M, SU 22.50

**Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese** G, E, D, SU, MO, M, F, CR 22.50

**Creamy mushrooms & vegetables, mature Cheddar cheese** <sup>(V)</sup> E, M, SU, G, M 20.50

### PANKO CHICKEN PARMIGIANA 16.50

Panko coated chicken topped with a rich tomato sauce, mozzarella and Parmesan cheeses, grilled until crisp and served with chips & a house salad C, D, G, M

### FAJITAS <sup>(GF?)</sup>

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:

**Rump Steak** G, D 22.50 **Tiger Prawn** G, D, CR 22.50

**Chicken** G, D 22.50 **Vegetable** <sup>(V)</sup> <sup>(VE?)</sup> G, D 20.50

**Side of cheese** D 1.50

## MAINS

### ROAST TURKEY BREAST <sup>(GF?)</sup> 21.50

Served with goose fat roast potatoes, crushed winter roots, roasted garlic and parmesan sprouts, honey roast parsnips, pig in blanket, Yorkshire pudding, cranberry sauce, gravy G, SU, D, E, M

### PAN FRIED FILLET OF SEA BREAM <sup>(GF)</sup> 22.50

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream F, D, C

### CELERIAC, CHESTNUT & TRUFFLE PITHIVIER <sup>(V)</sup> 19.50

New potatoes, crushed winter roots and a rich vegetable gravy G, C, N, SO, E

### PAN ROASTED DUCK BREAST <sup>(GF)</sup> 25.50

Served pink, with fondant potato, balsamic glazed root vegetables, cherry and cinnamon jus SU, C

## DESSERTS

### CHRISTMAS PUDDING <sup>(GF?)</sup> 8.50

Warm Brandy cream and redcurrants G, SU, D

### DARK CHOCOLATE TORTE <sup>(V)</sup> 9.50

Rich dark chocolate torte, baileys infused cream and salted pecan praline E, G, D, N

### GINGERBREAD & CHERRY PAVLOVA <sup>(GF)</sup> <sup>(V)</sup> 9.50

Meringue with layers of chantilly cream, cherry compote and gingerbread crumb, served with raspberry sorbe D

### CHOCOLATE BROWNIE <sup>(GF)</sup> <sup>(V)</sup> 8.00

Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet SO, D, E

### LOCAL CHEESE BOARD <sup>(V)</sup> 10.00

A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts D, G, C, N, S, M

### RASPBERRY SORBET <sup>(GF)</sup> <sup>(VE)</sup> 7.00

Two scoops of local sorbet topped with fresh raspberries & lemon zest

### DEVON ICE CREAM <sup>(GF)</sup> <sup>(V)</sup> 1 scoop 3.00 | 2 scoops 5.50 | 3 scoops 7.00

Seriously good Yarde Farm Ice Cream made in Plymouth

**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 | 2 scoops | 3 scoops

**Add Clotted Cream** D 1.50

### LOADED CHOCOLATE BROWNIE (TO SHARE) <sup>(GF)</sup> <sup>(V)</sup> 14.50

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



Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

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

<sup>(GF)</sup> GLUTEN FREE

<sup>(VE)</sup> VEGAN

<sup>(GF?)</sup> CAN BE GLUTEN FREE (please ask)

<sup>(VE?)</sup> CAN BE VEGAN (please ask)

<sup>(V)</sup> VEGETARIAN