

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	3.50
TOASTED SOURDOUGH V 651 Kcal	5.00
With whipped miso butter G, D, SO	

STARTERS

TODAY'S SOUP V GF?	7.00
With butter & your choice of white G , malted G, SO or gluten free bread E	
CRAB CAKES 355 Kcal	9.00
Warm tartar sauce, rocket & herb salad CR, G, E, D, M	
SPICED CRISPY CALAMARI 623 Kcal	9.50
Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise E, G, MO, SO	
CHICKEN LIVER PARFAIT GF? 689 Kcal	9.50
Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted sourdough E, G, D, SU, S, SO	
CAULIFLOWER CHEESE CROQUETTES V 383 Kcal	7.00
Spiced tomato chutney, apple salad M, G, E, D	
BARBECUE CORN RIBS VE? 1091 Kcal	8.50
Corn ribs seasoned with garlic & paprika, chargrilled and tossed in garlic butter, served with barbecue mayo E, D, M, G, S, C	
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	12.50
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR	12.50
Creamy mushrooms & vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G, M	11.50
SMOKED SALMON GF? 539 Kcal	9.50
Dill crème fraiche, cucumber, capers, lemon & toasted sourdough D, F, G, SU	

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 1229 Kcal D	
Vegetable V 1094 Kcal D	
Vegan VE 1033 Kcal	

Dinner MENU

BANK CLASSICS

ORIGINAL PANCAKES GF?		PANKO CHICKEN PARMIGIANA 881 Kcal	18.50	FAJITAS GF?	
Two homemade pancakes filled with one of the choices below & served with chips & a small house salad		Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad C, D, G, M		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	22.50	Rump Steak 1107 Kcal G, D	22.50	Tiger Prawn 991 Kcal G, D, CR	22.50
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal G, E, D, SU, MO, M, F, CR	22.50	Chicken 1133 Kcal G, D	22.50	Vegetable V VE? 786 Kcal G, D	20.50
Creamy mushrooms & vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G, M	20.50	Side of cheese 166 Kcal D	1.50		

BURGERS

TRUFFLE BEEF BURGER GF? 1755 Kcal	18.50	KOREAN FRIED CHICKEN BURGER 1450 Kcal	18.50	BHAJI BURGER V VE? GF? 1215 Kcal	16.50
8oz homemade beef burger topped with Gouda, truffle & black garlic mayo served with chips and a house salad SU, E, G, D, M		Panko chicken, Korean barbecue glaze, Asian slaw & Gochujang mayo served with chips and a house salad D, E, M, G, SO, C, SU, S		Homemade root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad C, G, M, SU	
Gluten Free? Vegan? Avoiding Bread? you can swap the brioche bun for a gluten free bun £ or vegan bun or you can lose the bun all together and have extra salad					

MAINS

HAZELNUT PESTO RIGATONI V VE? 486 Kcal	15.00	CONFIT BELLY PORK GF 872 Kcal	22.50	PAELLA GF 743 Kcal	20.00
Charred tenderstem broccoli, rocket & Parmesan salad, herb oil D, N, G		Served with celeriac & apple purée, Pomme Anna, tenderstem broccoli, crackling crumb & a Cornish cider jus C, SU, D		Chicken, chorizo, tiger prawns, mussels & peas cooked in white wine, chicken stock, smoked paprika, saffron & finished with fresh lemon & parsley MO, CR, C	
PAN ROASTED HAKE 593 Kcal	23.00	CAULIFLOWER STEAK GF V VE 1074 Kcal	14.00	KATSU CURRY	
Charred asparagus, crab cake, mussels & a shellfish bisque		Marinated cauliflower steak, pan fried and served on a creamy butter bean purée, finished with a spicy chimichurri & asparagus		Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli & spring onion. Choose from:	
HERB CRUSTED LAMB LOIN 1230 Kcal	28.50	Panko coated chicken 1334 Kcal E, G, SO	19.00	Panko coated sweet potato & aubergine 1393 Kcal E, G, SO	17.00
Served pink with Pomme Anna, aubergine purée, asparagus & a split lamb jus D, G, SU					

GRILLS

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

CUTS	EXTRAS	SAUCES
7oz FILLET GF 1172 Kcal	CRISPY CALAMARI 378 Kcal G, MO, SO, E	WHISKEY & BLACK PEPPER CREAM V GF 215 Kcal SU, D
35.00	5.50	3.50
8oz SIRLOIN GF 1221 Kcal	BEER BATTERED ONION RINGS (3) V 257 Kcal G, SU	BLUE CHEESE CREAM V GF 294 Kcal SU, D
28.00	3.00	3.50
8oz FLAT IRON GF 1139 Kcal		
24.00		

SIDES

HOUSE CHIPS V VE GF 464 Kcal	4.50	HOUSE SALAD GF V VE 155 Kcal M	3.50	TRUFFLE PARMESAN CHIPS V GF 586 Kcal D	5.50
GARLIC BREAD V 547 Kcal G, D	4.50	HOUSE BEER BATTERED ONION RINGS (5) V 470 Kcal G, SU	5.00	ASIAN SLAW GF V VE 142 Kcal SU, S	3.50
CHEESY GARLIC BREAD V 931 Kcal G, D	6.00				

DESSERTS

SALTED CARAMEL TART V 983 Kcal	8.50
Golden salted caramel tart with honeycomb & salted caramel ice cream D, E, G	
DARK CHOCOLATE SPHERE V VE 123 Kcal	7.50
Chocolate mousse filled sphere with chocolate soil & raspberry gel so	
CHOCOLATE BROWNIE GF V 695 Kcal	8.50
Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet SO, D, E	
CLOTTED CREAM PANNA COTTA GF 1033 Kcal	8.50
Rich clotted cream panna cotta set with a strawberry gel, served with macerated summer berries D	
LOCAL CHEESE BOARD V GF? 984 Kcal	10.00
A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts D, G, C, N	
RASPBERRY SORBET V GF VE 178 Kcal	6.50
Two scoops of local sorbet topped with fresh raspberries & lemon zest	
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	
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
LOADED CHOCOLATE BROWNIE (TO SHARE) GF V 1742 Kcal	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	

CHILDREN

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

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

