

# BANK

RESTAURANT BAR & GRILL

## Main Menu

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### INSPIRED BY HERITAGE

Our menu is shaped by time-honoured craftsmanship and a respect for provenance. From the finest cuts of meat to the freshest seasonal produce, every ingredient is chosen with care and prepared with precision. In our iconic surroundings, each dish becomes more than a meal. It's a nod to the classics, reimagined for today with elegance, depth, and flavour at the heart.



Dirty Martini Prawn Cocktail

## Appetisers

<b>Giant Gordal Olives</b> <span>VG</span> Pitted & marinated with guindilla chillies	5.50	<b>Scorched Padron Peppers</b> <span>VG</span> Smoked Dorset sea salt, lemon & extra virgin olive oil	6.00
<b>Freshly Baked Sourdough</b> <span>V</span> Jersey butter	6.00	<b>Colchester Rock Oysters</b> Shallot vinegar, Tabasco & lemon	Three 12.00 Six 22.50
<b>Hummus &amp; Crisp Arab Bread</b> <span>VG</span> Chickpea, lemon zest & sesame dip, garlic, ginger, chilli	9.50		

## Starters

### Ocean

<b>Scallops Thermidor</b> <span>NEW</span> Buttered spinach & thermidor sauce	19.00
<b>Argyll Smoked Salmon</b> Toasted rye bread, Jersey butter & lemon	14.50
<b>Dirty Martini Prawn Cocktail</b> Wild red prawns, spiced tomato and horseradish sauce, white vermouth, lemon & spring onion	16.00
<b>Crispy Fried Chilli Squid</b> Thai herbs, noodle salad & sweet chilli	12.00
<b>Tempura King Prawns</b> Chilli jam & lime	14.00
<b>Yellowfin Tuna Sashimi</b> Wasabi, pickled ginger & soy	16.00
<b>Spicy Yellowfin Tuna Tartare</b> Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise	15.00

### Land

<b>Fillet Steak Tartare</b> Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	15.50
<b>Salt Baked Beetroot</b> <span>V</span> <span>NEW</span> Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing	10.50
<b>Truffle &amp; Leek Croquettes</b> <span>V</span> Truffle aioli, matured Italian cheese & chives	9.50
<b>Crispy Duck Spring Rolls</b> Pineapple & ginger dipping sauce	13.00
<b>Chicken Skewers</b> Tikka spices, mint yoghurt & lime	12.00
<b>Korean Fried Chicken</b> Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce	12.00

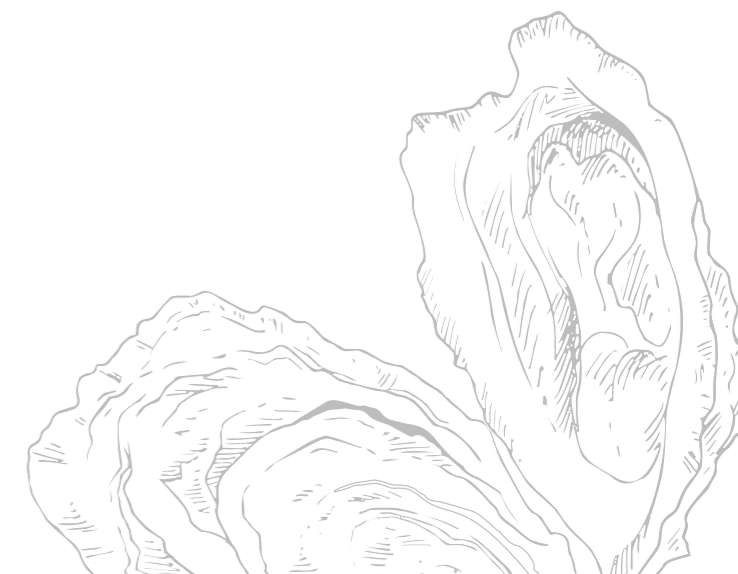
### Asian Plate

42.00

Showcasing a selection of our ocean & land appetisers

Crispy Duck Spring Rolls  
Chicken Tikka Skewers  
Korean Fried Chicken  
Tempura King Prawns  
Chilli Squid

Pickled Mooli  
Prawn Crackers  
Dipping Sauces



# Steaks

We proudly showcase a beef collection built on provenance & passion. Working closely with Matthew Alden, a seventh-generation butcher, we draw on centuries of expertise to select cuts from the finest heritage breeds the UK has to offer.

## Prime Cuts

<b>Dry-Aged Rump Steak 275g</b> Angus   Cotswolds & West Country   British Isles	<b>28.00</b>
<b>Fillet Steak 225g</b> Heritage Breeds   West Country & County Amagh British Isles	<b>35.00</b>
<b>Dry-Aged Sirloin Steak 350g</b> Angus   Cotswolds & West Country   British Isles	<b>38.00</b>
<b>Dry-Aged Ribeye Steak 350g</b> Angus   Cotswolds & West Country   British Isles	<b>39.00</b>
<b>Côte De Boeuf 400g</b> Heritage Breeds   Cumbria   British Isles	<b>44.00</b>

<b>Wagyu Sirloin 300g</b> 100% Wagyu, 8-9 MS   New South Wales   Australia	<b>75.00</b>
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## British Sharing Steaks

Our sharing cuts are priced per 100g, ask your server for the sizes available today.

<b>T-Bone</b> Heritage Breeds   Cumbria   British Isles	<b>10.50/100g</b>
<b>Côte De Boeuf</b> Heritage Breeds   Cumbria   British Isles	<b>11.00/100g</b>
<b>Chateaubriand</b> Angus   County Armagh   British Isles	<b>16.00/100g</b>

<b>The Treacle Steak Experience</b>	<b>100.00</b>
800G Côte De Boeuf, marinated for 24 hours in black garlic & treacle, served with Wagyu bone marrow & beef dripping chips	

## Sauces

<b>Béarnaise</b>	<b>4.00</b>
<b>Green Peppercorn</b>	<b>4.00</b>
<b>Chimichurri</b>	<b>4.00</b>
<b>Bone Marrow Gravy</b> <span>NEW</span>	<b>4.00</b>
<b>Truffle Butter</b> <span>NEW</span>	<b>4.00</b>

## Toppers

<b>Fried Duck Egg</b>	<b>3.50</b>
<b>Wagyu Bone Marrow</b> Confit onions & crispy breadcrumbs	<b>5.50</b>

# Signature Grill

Celebrating the very best produce from trusted supply partners, chosen for quality and consistency. Our signature Southbend grill seals in succulence, creating distinctive flavours that elevate every dish.

<b>Rare Breed Pork Chop</b> Crispy crackling, micro coriander, apple cider & mustard sauce	<b>31.00</b>	<b>Grilled Wild Red Prawns</b> Wild red prawns, spicy Romesco sauce, lime & micro coriander	<b>27.00</b>
<b>Piri Piri Chicken</b> Grilled marinated half chicken, piri piri sauce & coriander	<b>25.00</b>	<b>The Ultimate Angus Beef Burger</b> Beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	<b>21.00</b>

# Mains

From timeless classics to house signatures, these dishes reflect tradition & innovation. We apply the same expert care in sourcing our seafood as we do our meat, working with specialists to bring only the best to your plate.

## Ocean

<b>Miso Black Cod</b> Pickled red onions & sticky rice	<b>37.00</b>
<b>Baked Sea Bass</b> Baked boneless whole fish, chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice	<b>32.00</b>
<b>Seared Yellowfin Tuna</b> Pistachio crust, slow-cooked peppers, capers, olives & pine nuts	<b>29.00</b>
<b>Fish &amp; Chips</b> Mushy peas & tartare sauce	<b>21.00</b>
<b>Loch Duart Salmon</b> <span>NEW</span> Buttermilk beurre blanc, caviar, baby spinach, capers, gherkins & parsley oil	<b>29.50</b>

## Land

<b>Cottage Pie</b> <span>VG</span> <span>NEW</span> Slow-cooked mix of vegetables & mushrooms, mashed potato, sage & onion crispy breadcrumbs	<b>20.00</b>
<b>Wild Scottish Venison</b> Crispy confit, potatoes caramelised celeriac purée & juniper jus	<b>34.00</b>
<b>Katsu Cauliflower</b> <span>VG</span> <span>NEW</span> Japanese curry sauce, peanut, sesame, pickled ginger & red onion, served with Jasmine rice	<b>18.00</b>
<b>Chargrilled Chicken Caesar Salad</b> Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request	<b>18.00</b>
<b>Crispy Duck Salad</b> Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & Asian dressing	<b>17.50</b>




# Sides

<b>Beef Dripping Chips</b>	<b>6.50</b>	<b>Maple Glazed Carrots</b> <span>VG</span>	<b>6.00</b>
<b>Fries</b> <span>V</span> Add truffle & Parmesan 1.75	<b>6.00</b>	<b>Braised Red Cabbage</b> <span>VG</span>	<b>6.00</b>
<b>Mashed Potatoes</b> <span>V</span> Add truffle 1.50	<b>6.00</b>	<b>Creamed Leeks</b> <span>V</span>	<b>6.00</b>
<b>Cauliflower Cheese</b>	<b>6.00</b>	<b>Butter Leaf Salad</b> <span>VG</span>	<b>5.50</b>
<b>Green Beans &amp; Pistachio Butter</b> <span>V</span>	<b>6.00</b>	<b>Mac &amp; Cheese</b>	<b>6.50</b>
<b>Tenderstem Broccoli, Chilli &amp; Garlic</b> <span>VG</span>	<b>6.00</b>		



## Sunday Club

Join us every Sunday for a celebration of British flavours, featuring rich bone marrow gravy and freshly baked beef-dripping Yorkshire puddings with every roast. From grass-fed beef to rosemary-roasted chicken and a hearty nut roast, each dish is served with seasonal vegetables and all the trimmings for a truly indulgent Sunday.


<b>Roast British Beef</b> Grass-fed British native breed rump, rich & sweet flavour	27.00
<b>Roast Chicken</b> Roasted with rosemary & garlic	24.00
<b>Mixed Nut Roast</b>  Our own recipe, full of goodness, with  or  trimmings	21.00

<b>SHARING FEAST</b>	60.00
Choose any combination of two roasts, served with slow-cooked pork belly, gravy & all the trimmings	

### Trimmings Included

Garlic & Rosemary Roast Potatoes | Maple Glazed Carrots | Green Beans  
Braised Red Cabbage | Bone Marrow Gravy | Yorkshire Pudding

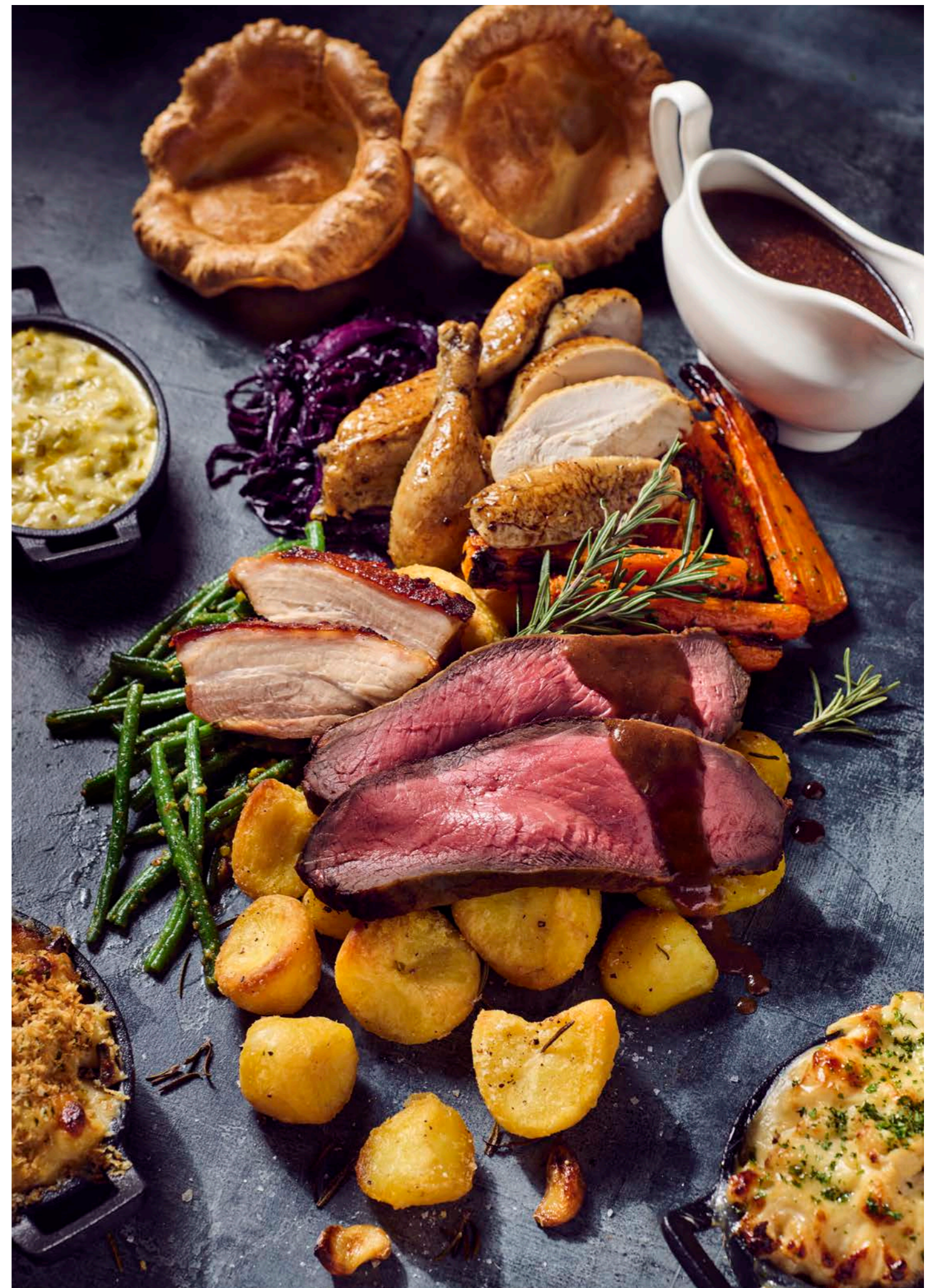
#### DELUXE SUNDAY SIDES

<b>Cauliflower Cheese</b>	6.00
<b>Creamed Leeks</b>  Matured cheese & wholegrain mustard	6.00
<b>Mac &amp; Cheese</b> Three cheese sauce & sage & onion breadcrumbs	6.50

**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. Country of Origins and specific breeds are correct at the time of publication and subject to availability. Meat weights are uncooked & approximate. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our seafood dishes.

 Vegetarian  Vegan

Allergens  
& Calories  
Scan this code



Sunday Roast Sharing Feast

