

BANKEND BAR & BRASSERIE

SEASONAL COCKTAILS

SCOTCH OLD FASHIONED Johnnie Walker Black Label 12 year old whisky stirred over ice, with sugar & aromatic bitters	9
ELDERFLOWER COLLINS Tanqueray gin, fresh lemon juice, mint, sugar & soda	8.5
CLASSIC MOJITO Bacardi rum muddled with fresh mint, lime, brown sugar, soda	8.5
APEROL SPRITZ Aperol, soda, topped with Prosecco	8
SIGNATURE G&T Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime	9
ESPRESSO MARTINI Ketel One vodka, espresso coffee, Kahlua, sugar	8

WINE BY THE GLASS

WHITE	175ml	250ml
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	7.5	10
Cuvée Vignerons, France, Elegant, light, dry, hint of citrus fruits	6	8
ROSÉ	175ml	250ml
Antonio Rubini Pinot Grigio Rosé della Venetie, Italy, wild flowers, vanilla with strawberry	6	8
RED	175ml	250ml
Portillo Malbec, Uco Valley Argentina, plum, blackberries, vanilla	7.5	10
Rare Vineyards Pinot Noir, France, velvety cherry and blueberry flavours, oak spice	7	9

SPECIALITY BEER

Sharps Doombar 500ml	4.9
Singha Beer 330ml	4.4
Goose Island IPA 355ml	4.6

SHARING PLATES & NIBBLES

Today's breads with balsamic and basil oil (v)	3
Marinated mixed olives, sweet peppers, garlic, Italian parsley, oil (v) (GF)	4
Garlic and parsley flatbread (v) <i>Add goats' cheese & caramelised onion (v)</i>	4 2
Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (v) (GF) <i>Add barbecued pulled pork</i>	6 3
Mixed rice crackers	3
Spiced honey rice crackers	3
Wasabi nuts (v)	3

TO START

Prawn & crayfish cocktail, charred cucumber, baby gem, crispy shallots	7
Freshly made soup, bread selection (v)	6
Pressed ham hock & pea terrine, garden vegetable salad, parsley oil dressing (GF)	6.5
Grilled goats' cheese, toasted tomato foccacia, beetroot chutney, rocket, red apple (v)	6
Tempura calamari, chilli & red pepper salsa, charred lemon	6.5

CHEF'S SIGNATURE 6.5

Cod cakes, pea puree, pickled radish, pea shoots

“A colourful, vibrant, seasidey starter, I can almost feel my toes in the sand.”

THOMAS RICHARDS – CHEF DE PARTIE

HEALTHY OPTION

Classic Caesar salad, anchovies, croutons, parmesan with seared chicken breast	13
Superfood salad – quinoa, asparagus, avocado, broad beans, radishes, butternut squash, sunflower seeds, walnuts, mint, lemon dressing (GF) (v)	10
Superfood salad with seared chicken breast or sea bream (GF)	13
<i>Add a glass of chilled Prosecco to your healthy option salad</i>	5

TO FOLLOW

Roasted lamb rump, griddled courgettes, potato gnocchi, feta cheese, red pepper puree, lamb jus	15
---	----

CHEF'S SIGNATURE 17

Corn fed chicken supreme, confit of chicken leg bon bon, potato puree, roast root vegetables, tarragon jus

“Traditional comfort food refined with rich flavours.”

JORDAN DEIGHTON – CHEF DE PARTIE

Sea bream, charred baby gem, garlic potatoes, summer vegetables, basil butter (GF)	15
Wholemeal penne pasta, chorizo, roasted red onion, torn basil, salsa verde	14
Roasted butternut squash & baby spinach lasagne, toasted pine nuts, mozzarella, summer leaf salad (v)	14
King prawn linguini, roast cherry tomato & herb chilli oil	15.5
IPA beer battered haddock, mushy peas, twice cooked chips, tartare sauce	14
Thai red prawn curry, bean shoots, water chestnuts, baby corn, jasmine rice	15.5
Chicken tikka masala, rice (or chips or half & half) naan bread, mini poppadums, mango chutney	15

SIDE ORDERS

Quinoa, cucumber, broad bean, radish, mint & lemon salad (v) (GF)	3.5
House garden salad (v) (GF)	3.5
Twice cooked chips (v)	3.5
Sweet potato fries (v)	3.5
Tempura battered onion rings (v)	3.5
Iceberg wedges, blue cheese dressing, crispy bacon, croutons	3.5

ITALIAN STONEBAKED PIZZAS

New York Deli – Authentic Italian stonebaked pizza base, pepperoni, prosciutto, salami, chorizo	13.5
Napoletana – Authentic Italian stonebaked pizza base, chargrilled vegetables, mozzarella, fresh basil, pesto, garlic (v)	12.5

It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

FROM THE GRILL

STEAK British Isles rib eye steak, 230g, dry aged for a minimum of 21 days on the bone and a further 7 days after to give a 28 day aged taste and texture	20
--	----

Served with twice cooked chips, grilled plum tomato, field mushroom, watercress

<i>Black peppercorn, blue cheese, tarragon Béarnaise or garlic & herb butter (v)</i>	2
--	---

CORN FED CHICKEN Lemon & thyme marinated supreme, house salad (GF)	15
---	----

BACON CHOP 284g, presented with griddled fresh pineapple, watercress, twice cooked chips	14
---	----

HALLOUMI Marinated Halloumi, griddled courgettes, aubergine, field mushroom, cous cous stuffed pepper (v)	14
--	----

BRITISH PREMIUM STEAK BURGER 100% premium beef steak, brioche, salad, mayo, tomato chutney, twice cooked chips	13
---	----

BLUE BURGER 100% British premium steak, brioche, crispy bacon, blue cheese (or Cheddar), salad, mayo, twice cooked chips	14
---	----

SIGNATURE RANCH BURGER 100% premium beef steak, brioche, onion rings, crispy bacon, barbecue relish, slaw, twice cooked chips	15
--	----

If preferred, your premium steak burger can be switched for corn fed chicken supreme or spicy falafel at no extra charge

(V) are suitable for vegetarians
(V) are suitable for Vegans
(GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member.



BANKEND BAR & BRASSERIE