

**T H E  
B A N K  
T A V E R N**

Autumn 2024

confit duck bao, hoisin sauce, cucumber, crispy shallots	7.95
tapenade, charred sourdough, sun blushed tomato, feta (v)	6.95
spiced pumpkin soup, yoghurt, crispy sage, pumpkin seed focaccia (v)	6.95
braised pig cheek, potato & fennel rosti, crispy bacon, red wine & honey glaze	8.95
30-day dry aged beef burger, smoked streaky bacon, cheese, lettuce, tomato, House fries & sauce, leaf salad	16.95
grilled chicken breast burger, smoked streaky bacon, cheese, gochujang mayo, slaw, house fries & leaf salad	16.95
roasted vegetable sandwich, spinach, goats' cheese, tomato pesto, (v) house fries & leaf salad	13.95
rolled pork belly, braised red cabbage, fennel & white wine sauce, tenderstem with a madeira jus	15.95
piri piri chicken thigh, fried pomme anna, roasted pepper & tomato salad	15.95
rigatoni, nduja crème fraiche sauce, lemon pangritata	14.95
smoked harissa chickpea stew, crispy kale, kefir flatbread (v)	13.95

*our menu is made fresh in our upstairs kitchen, please let us know if you have any food allergies or require a vegan alternative as they can be catered for*

*a discretionary 10% service charge is added to the bill and shared amongst all staff working on that day*