



**THE BANK**  
— RESTAURANT & BAR —



**VALENTINE'S MENU - 14-16 FEBRUARY 2019**

*A Glass of Bubbly on Arrival*

**STARTERS**

*King Scallops, Black Pudding Crumb, Cauliflower Puree & Lemon Balm (GF)*

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*Pickled Beetroots, Goats Curd, Candied Walnuts & Beetroot Puree (GF)(V)*

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*Gin & Tonic Oyster Shots to Share. Six Shots of Gin and Tonic with Oyster, Served with Cucumber Granita & Lemon Balm (GF)*

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*Crispy Duck Salad, Watercress, Orange, Coriander, Sesame Seeds & Hoi Sin Dressing*

**MAINS**

*Pan Fried Duck Breast, Sweet Potato Mash, Tender stem Broccoli, Pak Choi & Duck Jus*

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*Chicken Supreme, Pea's & Asparagus, Carrot Puree, Sauté Potatoes & Red Wine Jus*

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*Pan Fried Seabass, Dill Crushed Potatoes, Crispy Oyster, Asparagus & Pea Puree*

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*Pea, Mint & Asparagus Risotto, Soft Cheese & Parmesan Crisp (V) (GF)*

**DESSERTS**

*Vanilla Custard Tart, Poached Pear, Ginger Crumb, Cinnamon Ice Cream*

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*Sticky Toffee Pudding, Salted Caramel, Clotted Cream Ice Cream*

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*The Banks Chocolate Fondue for Two Served with a Selection of Fresh Strawberries & Marshmallows.*

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*Lemon Posset, Homemade Shortbread, Blackberry Compote, Lemon Balm.*

**TWO Courses - £35**

**THREE Courses - £40**

**Call now to book - 0191 487 9038**



- The vegetarian starter & main can be made vegan without the cheese
- All starters and mains can be made dairy free upon request
  - None of the desserts can be made dairy free