



CHOOSE **1 BRUNCH DISH**
AND ENJOY 2 HOURS OF
BOTTOMLESS DRINKS!

Brunch MENU

TACO PANCAKES **V GF?**

Whipped mascarpone, fresh fruits, edible flowers, white and milk chocolate **D, SO, E, G**

AVOCADO & POACHED EGGS ON TOAST **V GF? VE?**

Zesty smashed avocado served on thick cut toasted sourdough, poached eggs and roasted tomatoes. Finished with a balsamic glaze **G, D, SU**

CHORIZO HASH **GF**

Crispy chorizo with mini hash browns, rocket & fresh herbs topped with fried eggs and green chimmichurri **E, SU**

LOADED PORK BELLY FRIES **GF**

House chips loaded with pulled belly pork cooked in sweet barbecue sauce topped with three cheese, chilli, spring onion & black garlic mayo **D, C, F, E, M**

CHICKEN CAESAR SALAD **GF?**

Grilled chicken breast on a bed of cos lettuce. Topped with sourdough croutons, crispy bacon and parmesan shavings, house Cesar dressing **G, D**

Lunch MENU

**£7.50 TO
UPGRADE**
TO ONE OF OUR
LUNCH DISHES

CHICKEN FAJITAS **GF?**

Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Chicken, fresh peppers & onions are cooked in our own blend of fajita seasoning **G, D**

STEAK PANCAKES **GF?**

Homemade pancake filled with Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese and served with chips and a small house salad **E, G, D, M, SU**

THE BANK BURGER **GF?**

6oz beef patty with crispy bacon, melted Swiss cheese & black garlic mayo served with chips and a house salad **SU, E, G, D, M**

FREE LUNCH UPGRADE
FOR ALL CLUB 62 MEMBERS



D DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY
N NUTS **F** FISH **S** SESAME **SU** SULPHUR DIOXIDE **SO** SOYA **P** PEANUTS **L** LUPIN



Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

GF GLUTEN FREE
GF? CAN BE GLUTEN FREE (please ask)
V VEGETARIAN
VE? CAN BE VEGAN (please ask)
VE VEGAN

Cocktail MENU



BLUE HAWAIIAN

Malibu, Smirnoff Vodka, Blue Curacao, pineapple juice and lime. Topped with soda

STRAWBERRY APEROL FIZZ

Aperol, Strawberry Bols and Prosecco. Topped with soda

TROPICAL DAIQUIRI

Captain Morgan's Tiki Rum, Archers, lime juice, sugar and fresh pineapple

PINK LEMONADE MARGARITA

Silver Tequila, Triple Sec and raspberry syrup. Topped with lemonade

TOFFEE LATTE MARTINI

Smirnoff Vodka, Baileys, espresso and toffee syrup

NON ALCOHOLIC

FRESH AND PEACHY

Alcohol-free Gordons, peach puree, brown sugar, fresh lime and mint

STRAWBERRY PINEAPPLE PUNCH

Pineapple juice, strawberry syrup, lime juice. Topped with lemonade

Drinks MENU



FLUTE OF PROSECCO

BOTTLE OF CORONA

SINGLE SHOT OF;

- SMIRNOFF VODKA
- GORDONS GIN
- CAPTAIN MORGAN'S SPICED RUM

With a draught mixer

NON ALCOHOLIC

A PINT OF:

- PEPSI
- DIET PEPSI
- LEMONADE

THE RULES

- A glass of prosecco will be provided on arrival as your first drink
- After your first drink, a drinks order will be taken at a maximum of 1 order every 15 minutes
- You must have finished your previous drink before another can be ordered
- Food must be ordered at the same time as your second drink order
- Your final drinks order will be taken 15 minutes before the end of your bottomless brunch booking

