

## HISTORY

The spectacular ceiling above is four hundred years old and was completed in 1620 by a prominent school of North Devon plasterers. The ceiling depicts four biblical scenes amongst its elaborate detail. Take a look yourself and see if you can unravel this 400 year old story.

## SNACKS

MARINATED OLIVES <span>GF</span> <span>VE</span> 124 Kcal <b>N</b>	4.00
TOASTED SOURDOUGH	5.50
With a chilli, lime and coriander butter 651 Kcal <b>G, D</b>	

## STARTERS

TODAY'S SOUP <span>V</span> <span>GF?</span>	7.75
With butter and your choice of white <b>G</b> , malted <b>G, SO</b> or gluten free bread <b>E</b>	
DEVON CRAB CAKES	9.25
Celeriac remoulade, fennel, apple and herb salad, herb oil 221 Kcal <b>CR, G, E, D, M, C</b>	
SPICED CRISPY CALAMARI	9.50
Lightly coated calamari deep fried until golden, roasted red pepper and tomato salsa, garlic aioli 506 Kcal <b>E, G, MO, SO</b>	
CHICKEN LIVER PARFAIT <span>GF?</span>	8.00
Smooth chicken liver parfait, sweet French onion jam, lambs lettuce and rocket salad, toasted sourdough 890 Kcal <b>E, G, D, SU, S, SO, N</b>	
TAGINE STYLE LAMB CROQUETTES	8.50
Crispy lamb croquettes with reduced tagine sauce, apricot purée and toasted almonds 541 Kcal <b>G, E, P, N, M, SO, SU</b>	
CRISPY VIETNAMESE SPRING ROLLS <span>V</span>	8.00
Julienne vegetables and angel hair noodles in crisp rice paper, served with Asian slaw and peanut dipping sauce 390 Kcal <b>G, D, P, N, S, SO</b>	
PANCAKES <span>GF?</span>	
Warm pancake filled with one of the choices below and served with a small house salad	
Pan-fried rump steak with horseradish and fresh cream, Devon blue cheese 1290 Kcal <b>E, G, D, M, SU</b>	13.25
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal <b>G, E, D, SU, MO, M, F, CR</b>	13.25
Creamy mushrooms and vegetables, mature Cheddar cheese <span>V</span> 990 Kcal <b>E, M, SU, G, M</b>	12.25

## SHARERS

NACHOS <span>GF</span>	13.50
Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing	
Beef 1229 Kcal <b>D</b>	Vegetable <span>V</span> 1094 Kcal <b>D</b>
Vegan <span>VE</span> 1033 Kcal	

# Dinner MENU

## BANK CLASSICS

ORIGINAL PANCAKES <span>GF?</span>		
Two warm pancakes filled with one of the choices below and served with chips and a small house salad		
Pan-fried rump steak with horseradish and fresh cream, Devon blue cheese 2901 Kcal <b>E, G, D, M, SU</b>	24.00	
Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal <b>G, E, D, SU, MO, M, F, CR</b>	24.00	
Creamy mushrooms and vegetables, mature Cheddar cheese <span>V</span> 2188 Kcal <b>E, M, SU, G, M</b>	22.00	
PANKO CHICKEN PARMIGIANA	17.50	
Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad 881 Kcal <b>C, D, G, M</b>		
FAJITAS <span>GF?</span>		
Served on a sizzling skillet with warm tortillas, sour cream, guacamole and tomato salsa. Choose from one of the following flavours, fried with onions and peppers in a blend of fajita seasoning:		
Rump Steak 1107 Kcal <b>G, D</b>	24.00	
Tiger Prawn 991 Kcal <b>G, D, CR</b>	24.00	
Chicken 1133 Kcal <b>G, D</b>	24.00	
Vegetable <span>V</span> <span>VE?</span> 786 Kcal <b>G, D</b>	22.00	
Side of cheese 166 Kcal <b>D</b>	1.50	

CHILDREN  
We have a dedicated children's menu for under 12's. Please ask if you require one.

## BURGERS

Gluten Free? Vegan? Avoiding Bread? You can swap the brioche bun for a gluten free bun **E** or vegan bun or you can lose the bun all together and have extra salad

THE BANK BURGER <span>GF?</span>	17.50	HONEY DRIP CHICKEN BURGER	16.50	CAJUN SPICED CHICKEN BURGER <span>GF?</span>	17.50
6oz beef patty topped with streaky bacon, melted Swiss cheese, confit onions, sweet French onion jam and house burger sauce, served with chips and a small house salad 1677 Kcal <b>G, D, E, M, S, SO, SU</b>		Panko chicken tossed in our own hot honey topped with crispy bacon served with chips and a house salad 1376 Kcal <b>D, E, G, SU, M</b>		Chargrilled Cajun spiced chicken topped with Cajun Caesar salad, pickled cabbage and white onion slaw, garlic mayo and salsa served with chips and a small house salad 1110 Kcal <b>G, D, E, S, C, SO, SU</b>	
BHAJI BURGER <span>V</span> <span>VE?</span> <span>GF?</span>	15.00	DOUBLE UP! 2 x your beef burger with another beef patty for just £5.50		BLUE CHEESE BURGER <span>GF?</span>	17.50
Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad 1215 Kcal <b>C, G, M, SU</b>		6oz beef patty with melted blue cheese, picked cabbage and white onion slaw and blue cheese sauce served with chips and a house salad 1588 Kcal <b>G, D, S, SU</b>			

## MAINS

PAN SEARED COD LOIN <span>GF</span>	19.00	PRIME PORK CHOP SCHNITZEL	18.00	PAN ROASTED LAMB RUMP <span>GF</span>	23.00
Served with a cannellini bean and pancetta ragout, cannellini espuma, pancetta crumb and parmesan crisp 1022 Kcal <b>D, E, F, MO</b>		Panko breaded prime pork chop, served with pear and apple pickle, sweet potato fondant, roasted carrot purée and satay sauce 1486 Kcal <b>G, E, N, SO, SU, P</b>		Succulent lamb rump served pink with crispy Pommes Anna, beetroot purée, glazed beetroot, carrot purée and rich lamb jus 1455Kcal <b>D</b>	
RAINBOW PHO <span>V</span> <span>VE</span>	16.00	ROASTED COURGETTE & QUINOA SALAD <span>V</span> <span>VE</span> <span>GF</span>	15.00	KATSU CURRY	18.00
Our own fragrant pho broth with soy, chilli and lime marinated tofu, rice noodles, pak choi, mange tout and carrot, finished with lime juice, spring onion, chili, crispy garlic and fresh coriander 2804 Kcal <b>G, P, N, SO</b>		Tricolor quinoa, pomegranate, orange segments, grilled courgette marinated in olive oil, thyme and rosemary finished with a zesty citrus orange dressing and toasted almonds 551 Kcal <b>P, N, SU</b>		Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli and spring onion. Choose from:	
CHICKEN CAESAR	18.00	COLD RIVER BATTERED COD <span>GF</span>	18.00	Panko coated chicken 1334 Kcal <b>E, G, SO</b>	18.00
Chargrilled chicken breast on a cos lettuce salad topped with sourdough croutons, crispy bacon and Parmesan shavings coated in our house Caesar dressing topped with a soft poached egg 1249 Kcal <b>G, D, E, N, S, SO</b>		Locally sourced cod tail in a crispy cider batter served with house chips, minted pea purée and tartar sauce 1687 Kcal <b>SU, E</b>		Panko coated sweet potato and aubergine <span>V</span> 1393 Kcal <b>E, G, SO</b>	17.00

## GRILLS

Locally reared beef, chargrilled and served with watercress, portobello mushroom, grilled tomato, confit shallot and house chips

7oz FILLET <span>GF</span> 1172 Kcal	36.00	EXTRAS		SAUCES	
8oz SIRLOIN <span>GF</span> 1221 Kcal	29.00	CRISPY CALAMARI 378 Kcal <b>G, MO, SO, E</b>	6.00	WHISKEY & BLACK PEPPER CREAM <span>V</span> <span>GF</span> 215 Kcal <b>SU, D</b>	4.00
8oz FLAT IRON <span>GF</span> 1139 Kcal	25.00	CIDER BATTERED ONION RINGS (3) <span>GF</span> <span>V</span> 257 Kcal <b>SU</b>	3.50	BLUE CHEESE CREAM <span>V</span> <span>GF</span> 294 Kcal <b>SU, D</b>	4.00
8oz RIB EYE <span>GF</span> 1221 Kcal	36.00				

## SIDES

HOUSE CHIPS <span>VE</span> <span>GF</span> 464 Kcal	4.50
GARLIC BREAD <span>V</span> 547 Kcal <b>G, D</b>	5.00
CHEESY GARLIC BREAD <span>V</span> 931 Kcal <b>G, D</b>	6.50
HOUSE SALAD <span>GF</span> <span>VE</span> 155 Kcal <b>M</b>	4.50
HOUSE CIDER ONION RINGS (5) <span>GF</span> <span>V</span> 470 Kcal <b>SU</b>	5.75
SIDE OF SEASONAL VEG <span>VE</span> <span>GF</span> 42 Kcal	5.00
ASIAN SLAW <span>V</span> <span>VE</span> <span>GF</span> 220 Kcal <b>P, N, S</b>	3.50
CELERIAC REMOULADE <span>VE</span> <span>GF</span> 529 Kcal <b>D, E, M, C</b>	3.50
TRUFFLE, PARMESAN & CHIVE CHIPS <span>GF</span> <span>V</span> 586 Kcal <b>D</b>	6.00

## DESSERTS

MANGO CHEESECAKE	8.50
Served with mango compote, mango pearls and passionfruit shard 715 Kcal <b>G, D, E, SO, SU</b>	
FROZEN COFFEE PARFAIT <span>GF</span>	9.00
Filled with a white chocolate and Kahlua crèmeux, chocolate tuile, coffee jelly and white chocolate and cardamom sauce 1126 Kcal <b>D, E, SO</b>	
STRAWBERRY MOUSSE <span>GF</span> <span>V</span>	8.00
Served with a strawberry gel, chocolate dipped strawberry, strawberry consommé and dark chocolate tuile 386 Kcal <b>D, SO</b>	
CHOCOLATE BROWNIE <span>GF</span> <span>V</span>	8.50
Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal <b>SO, D, E</b>	
LOCAL CHEESE BOARD <span>V</span> <span>GF?</span>	10.50
A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts 984 Kcal <b>D, G, C, N, S, M</b>	
RASPBERRY SORBET <span>GF</span> <span>VE</span>	7.00
Two scoops of local sorbet topped with fresh raspberries and lemon zest 178 Kcal	
DEVON ICE CREAM <span>GF</span> <span>V</span>	1 scoop 3.00   2 scoops 5.50   3 scoops 7.00
Seriously good Yarde Farm Ice Cream made in Plymouth	
Clotted Cream Vanilla <b>D, P, N, SO</b>   Chunkie Chocolate <b>SO, D, P, N</b>	
Strawberry <b>SO, D, P, N</b>   Mint Choc Chip <b>SO, D, P, N</b>	
Salted Caramel <b>E, D, N, SO</b> 1 scoop 110 Kcal   2 scoops 220 Kcal   3 scoops 330 Kcal	
Add Clotted Cream <b>D</b>	1.50
LOADED CHOCOLATE BROWNIE (TO SHARE) <span>GF</span> <span>V</span>	15.50
Chocolate brownie, loaded with Yarde Farm chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces 1742 Kcal <b>E, D, SO, N</b>	

Adults need around 2000 Kcal a day. 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.

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

<span>GF</span> GLUTEN FREE	<span>VE</span> VEGAN
<span>GF?</span> CAN BE GLUTEN FREE (please ask)	<span>VE?</span> CAN BE VEGAN (please ask)
<span>V</span> VEGETARIAN	