



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 almost 400 year old story.

STARTERS

TODAY'S SOUP V GF?	6.95
With butter and your choice of white, malted or gluten free bread	
PULLED BEEF BRISKET CROQUETTES 556 kcal	9.25
Slow braised beef brisket croquettes with a sweet corn & truffle purée, pea shoots and fresh grated horseradish	
SPICED CRISPY CALAMARI 623 kcal	8.95
Lightly coated Calamari deep fried until golden, served with a chilli & spring onion salad and a red pepper aioli	
DUCK LIVER PARFAIT GF? 516 kcal	8.75
Smooth duck liver parfait with a sweet apple & quince jelly, frisée salad and toasted brioche	
CRAB BON BONS 530 kcal	9.50
Deep fried bon bons made with fresh white & brown crab meat, with a pea & mint purée, pea shoots and lemon mayo	
WHIPPED BEETROOT HUMMUS VE GF? 499 kcal	7.75
With olive oil, sourdough croutes and marinated olives	
PANCAKES GF?	
Homemade pancake filled with one of the choices below & served with a small house salad	
Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 1290 kcal	9.95
Fresh mixed seafood combined in a white wine cream, mature cheddar cheese 1156 kcal	9.95
Creamy mushrooms & vegetables, mature cheddar cheese V 990 kcal	8.75
NACHOS GF?	8.75
Tortilla chips with melted cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli	
Beef 1229 kcal Vegetable V 1094 kcal Vegan VE 1033 kcal	
ROSEMARY & GARLIC CAMEMBERT (TO SHARE) 1220 kcal	13.50
Baked until oozing and served with cranberry jelly, local spicy tomato chutney, marinated olives and ciabatta croutes	
SHARING BOARD 1510 kcal	25.00
A selection of some of our starters, perfect for sharing:	
Crispy calamari with red pepper aioli Crab bon bons with lemon mayo	
Pulled beef brisket croquettes with sweet corn and truffle purée	
Beetroot hummus with sourdough croutes and marinated olives	

Dinner MENU

BANK CLASSICS

ORIGINAL PANCAKES GF?		HOUSE SMOKED WHOLE BABY BACK RIBS GF? 1800 kcal	19.50	FAJITAS GF?	
Two homemade pancakes filled with one of the choices below & served with chips & a small house salad		Whole rack of house smoked baby back ribs, slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with beer battered onion rings and house chips		Served on a sizzling skillet with warm tortillas, sour cream, guacamole & tomato salsa. Choose from one of the following flavours, fried with onions and peppers in a blend of fajita seasoning:	
Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 2901 kcal	19.50	Fresh mixed seafood combined in a white wine cream, mature cheddar cheese 2540 kcal	19.50	Rump Steak 1107 kcal	18.95
Creamy mushrooms & vegetables, mature cheddar cheese V 2188 kcal	15.95			Chicken 1133 kcal	17.95
				Tiger Prawn 991 kcal	18.95
				Side of cheese	1.00
				Vegetable V VE? 786 kcal	15.95

BURGERS

LOADED BEEF BURGER GF? 2061 kcal	16.95	BUTTERMILK CHICKEN BURGER 1559 kcal	16.95	SUPER-GREEN BURGER VE? GF? 1075 kcal	14.95
Homemade 8oz beef patty topped with pulled beef brisket, Monterey Jack cheese and dijon mayo, served with chips and a house salad		Crisp buttermilk chicken breast in a brioche bun with sriracha slaw, crisp gem lettuce and melted cheddar served with chips and a house salad		Broad bean, pea & spinach patty coated in gluten free breadcrumbs served in a brioche bun, topped with a mint raita, served with chips and a house salad	

MAINS

LOBSTER & PRAWN LINGUINE 1204 kcal	22.95	PAN FRIED BASS GF 905 kcal	21.50	PAN ROASTED CHICKEN GF 993 kcal	19.95
(subject to availability)		Pan fried Stone Bass, crushed tarragon new potatoes, crab bon bon, asparagus, sautéed samphire and an apple and celeriac velouté		Butter roasted chicken, asparagus, garlic fondant potato, miso, truffle & sweetcorn purée with a chicken and smoked bacon sauce	
Linguine tossed in a tomato, chilli & garlic sauce drizzled with olive oil, topped with tiger prawns and a grilled lobster tail		LAMB SIRLOIN GF 878 kcal	21.50	KERALAN COCONUT CURRY GF	
		Pan roasted lamb sirloin, served pink with a garlic fondant potato, pea & mint purée, grilled asparagus and a thyme Jus		An aromatic, robust South Indian inspired curry made from a mixture of chillies, spices, coconut and coriander, served with basmati rice and a mint raita. Choose from either:	
BUTTERMILK CHICKEN PARMIGIANA 855 kcal	16.95			Chicken 1241 kcal	16.95
Buttermilk chicken breast topped with a rich tomato sauce, mozzarella and Parmesan cheeses, grilled until crisp and served with chips and a house salad				Tiger Prawn 905 kcal	17.95
				Green Vegetables VE 798 kcal	15.95

GRILLS

Locally reared beef, chargrilled and served with house chips, beer battered onion rings, grilled tomato, Portobello mushroom and your choice of sauce: Whiskey & Black Pepper Cream or Garlic & Herb Butter.

8oz SIRLOIN GF? 1441 kcal	24.50	7oz FILLET GF? 1412 kcal	26.50	ADD GRILLED LOBSTER TAIL GF 231 kcal	14.50
				(subject to availability)	

SIDES

HOUSE CHIPS VE GF 464 kcal	4.00	CHEESY GARLIC BREAD V 931 kcal	4.75	HOUSE BEER BATTERED ONION RINGS V GF? 470 kcal	4.25
GARLIC BREAD V 547 kcal	4.25	HOUSE SALAD VE GF 155 kcal	4.50		

DESSERTS

CHOCOLATE BOMBE 586 kcal	8.25
A chocolate sphere filled with a peanut butter and white chocolate mousse with a warm salted caramel sauce served at the table	
SUMMER BERRY TIRAMISU 515 kcal	8.25
Layers of fresh mascarpone, summer berries and coffee liqueur soaked sponge fingers with a side of double cream (contains alcohol)	
CHOCOLATE BROWNIE GF 695 kcal	7.95
Homemade chocolate brownie topped with dark chocolate sauce, fresh raspberries and a raspberry sorbet	
PORNSTAR MARTINI CHEESECAKE 905 kcal	7.95
White chocolate and passionfruit cheesecake with a side of Prosecco (contains alcohol)	
LOCAL CHEESE PLATE 984 kcal	8.95
A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts	
RASPBERRY SORBET GF VE 137 kcal	6.50
Two scoops of local sorbet topped with fresh raspberries & lemon zest	
DEVON ICE CREAM GF 330 kcal	7.25
3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings	
Clotted Cream Vanilla Chunkie Chocolate Strawberry Mint Choc Chip Salted Caramel	
LOADED CHOCOLATE BROWNIE (TO SHARE) GF 1742 kcal	10.95
Homemade chocolate brownie, loaded with chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces	

CHILDREN

We have a dedicated children's menu for under 12's. Please ask your server for a copy if your child requires one.



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day. For allergy & calorie information please scan the QR code.

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

OPEN 7 DAYS A WEEK

62TheBank 11.30am-2.30pm, 6pm-9.30pm

Bar62 Sun-Thur 5pm-11pm, Fri 5pm-12am, Sat 3pm-12am

