




DINNER MENU


62 The Bank


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WHILST YOU WAIT

- OLIVES, RUSTIC BREAD, OIL & BALSAMIC **VE** 4.95
- HUMMUS, FLAT BREAD, OIL & BALSAMIC **VE** 5.50

STARTERS

- HOUSE SOUP **V GF?** 6.25
Farmhouse bread
- CHICKEN LIVER PARFAIT **GF?** 7.50
Coated in a truffle butter served with toasted farmhouse bread & onion jam
- PANCAKES **GF?**
Homemade pancake filled with one of the choices below, topped with cheddar cheese
 - Pan-Fried Rump Steak with Horseradish & Fresh Cream 8.25
 - Fresh Mixed Seafood in a White Wine Cream 8.25
 - Creamy Garlic Mushrooms & Vegetables **V** 7.50
- LOCAL MUSSELS **GF?** 8.25
Locally sourced mussels served in white wine, onion, garlic & cream with farmhouse bread
- HALLOUMI FRIES **V GF** 6.95
Crisp & slightly salty, stack of deep-fried halloumi fries with our own chipotle mayo & tomato salsa
- PRAWN, AVOCADO & CRAB COCKTAIL **GF?** 8.75
Greenland prawns, white crab & fresh avocado coated in a citrus mayo with gem lettuce & cherry tomato served with rye bread
- STICKY CHINESE-STYLE PORK BELLY **GF** 7.95
Pork belly rubbed in spices and slowly cooked, then pan fried until crispy in a sticky Chinese marinade served with a spring onion, cucumber & sesame salad
- RAINBOW SPRING ROLLS **VE** 7.25
Filled with carrot, leek, spring onion, courgette, bean sprouts & coriander, deep fried and coated in sesame, served with a sweet chilli dipping sauce & kimchi slaw
- SALT & PEPPER CALAMARI 7.95
Deep fried and served with a Cajun mayo, spiced tomato salsa & fresh lemon

SHARING

TASTER BOARD 17.50
A mouthwatering taster board, designed for sharing, served with Cajun mayo, smokey barbecue sauce & sweet chilli sauce
Salt & Pepper Calamari | Rainbow Spring Rolls
Halloumi Fries | Buttermilk Chicken Bites

- NACHOS **GF** Individual 7.50 To share 13.95
Tortilla chips loaded with cheese & grilled until melted served with spicy chilli & traditional Mexican dipping sauces
Beef | Vegetable **V** | Vegan **VE**
- STEAMED BAO
Light & fluffy Asian buns served with a side of kimchi slaw
Individual: Two Bao filled with one of the following flavours 7.95
Bao Board: Two of each of the following flavours served on a sharing board 18.95
Buttermilk Chicken, Spring Onion, Coriander & Sweet Chilli
Chinese-Style Pork Belly, Sesame Seed & Spring Onion
Hoisin Glazed Mushrooms, Pickled Red Onion & Crushed Peanuts **V VE**

BIT ON THE SIDE

- HOUSE CHIPS **VE GF** 3.50
- SWEET POTATO FRIES **VE GF** 4.50
- GARLIC BREAD **V** 3.75
- CHEESY GARLIC BREAD **V** 4.50
- HOUSE SALAD **VE GF** 3.95
- HOUSE BEER BATTERED ONION RINGS **V** 3.75

YOUR BURGER YOUR WAY

Our burgers are served with a homemade burnt butter ketchup, iceberg lettuce, thick cut tomato & red onion, juicy dill pickles, house chips & onion jam 10.95

- BUN**
 - Brioche
 - No bun, house salad **GF**
 - Gluten free bun **GF**
- BURGER**
 - Homemade 8oz beef patty **GF**
 - Buttermilk chicken breast
 - Beetroot & vegetable **V**
- TOPPING** 1.50 each
 - Streaky bacon
 - Devon blue
 - Grilled mushroom
 - Chorizo
 - Pineapple
 - Cheddar
 - Mozzarella
 - Halloumi
 - Cornish brie
 - Avocado
- SAUCE** 0.50 each
 - Guacamole
 - Chipotle mayo
 - Smokey barbecue
 - Sour cream
 - Cajun mayo



COMFORT FOOD

- PAELLA **GF** Individual 16.95 To share 27.95
A classic Spanish rice dish of chicken, chorizo, tiger prawns, mussels & garden peas cooked in white wine, chicken stock, smoked paprika, saffron and finished with fresh lemon & parsley
- SUPER-GREEN SALAD **GF**
Chargrilled asparagus, fine beans, broad beans & new potatoes tossed with mixed seasonal leaves, spring onion & cucumber coated in a basil vinaigrette
As it comes **VE** 10.50
Add Grilled Halloumi & Avocado **V** 12.95
Add Chicken & Chorizo 13.95
Add 8oz Sirloin 19.95



- FISH PIE **GF?** 15.95
Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, cheddar & served with farmhouse bread
- SLOW ROASTED PORK BELLY **GF** 17.95
Creamy mash potato, buttered greens, burnt apple purée & a port reduction
- LOCAL MUSSELS **GF?** 14.95
Mussels served in white wine, onion, garlic & cream with garlic bread
- HERB CRUSTED LAMB SIRLOIN 19.50
Served pink with new potatoes, charred asparagus, broad beans, crispy prosciutto & a redcurrant jus
- ASPARAGUS, BROAD BEAN & GARDEN PEA RISOTTO **GF**
Arborio rice cooked until soft in white wine with onion & garlic, finished with fresh mint & pea shoots
As it comes **VE** 11.95
Add Prosciutto & Parmesan 12.95
- PAD THAI **GF**
Stir fried rice noodles cooked with garlic, ginger, beansprouts, chilli, spring onions and a tamarind sauce topped with coriander, fresh lime & chopped peanuts
Add Chicken & Tiger Prawns 14.50
Add 8oz Sirloin 19.95
- SPAGHETTI CARBONARA **GF?** 12.95
Spaghetti tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan
- THAI GREEN CURRY **GF**
Our own aromatic Thai curry with lemongrass, coconut milk, coriander, kaffir lime leaves, chilli, ginger and garlic, served with a sticky coconut rice
Green Vegetables **VE** 11.50
Sliced Chicken Breast & Green Vegetables 14.95
- MAC & TRIPLE CHEESE
Macaroni coated in a rich cheese sauce made with cheddar, Brie & Camembert, served with garlic bread
As it comes **V** 10.95
Add Port Roasted Chorizo 12.50

ORIGINALS

- HOUSE SMOKED WHOLE BABY BACK RIBS **GF?** 17.50
Whole rack of baby back ribs house smoked slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house beer battered onion rings & house chips
- FAJITAS **GF?**
Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Fresh peppers & onions are cooked in our own blend of fajita seasoning with your choice of:
 - Pan-fried Veg **V VE?** 13.50
 - Sliced Rump Steak 16.50
 - Halloumi **V** 14.50
 - Chicken 15.50
 - Tiger Prawn 16.50
- PANCAKES **GF?**
Two homemade pancakes filled with one of the choices below, topped with cheddar cheese & house chips
Pan-fried Rump Steak with Horseradish & Fresh Cream 16.50
Fresh Mixed Seafood combined in a White Wine Cream 16.50
Creamy Mushrooms & Vegetables **V** 13.50



GRILLS



- All our grills are served with beer battered onion rings, grilled mushroom, tomato & house chips.
- LOCAL SIRLOIN STEAK 8OZ **GF?** 19.95
 - LOCAL FILLET STEAK 8OZ **GF?** 24.95
 - LOCAL T-BONE STEAK 16OZ **GF?** 26.95
 - ADD A SAUCE TO YOUR STEAK **GF** 2.50
Whisky & Black Pepper | Stilton | Bordelaise
 - CHARGRILLED GAMMON STEAK 14OZ **GF?** 17.95
Glazed pineapple, garden peas & a fried egg

DESSERTS

- CLASSIC NEW YORK CHEESECAKE 6.50
Homemade New York cheesecake, baked & served with a blueberry compote
- LEMON SORBET **VE GF** 5.75
Two scoops of local sorbet
- HOT WAFFLES 6.75
Hot waffles with butterscotch sauce, chocolate shavings & lotus biscuit ice cream
- CHOCOLATE BROWNIE **GF** Individual 6.75 To share 8.95
Warm chocolate brownie, chocolate & butterscotch sauce, clotted cream vanilla ice cream, chunkie chocolate ice cream, clotted cream & chocolate shavings
- CINNAMON SUGAR COATED CHURROS 6.75
Deep fried and coated in cinnamon sugar & served with butterscotch sauce & warm Nutella
- DEVON ICE CREAM **GF** 5.95
3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings
Clotted cream vanilla | Mint chocolate chip
Salted caramel | Strawberry
Chunkie chocolate | Lotus Biscoff
- LOCAL CHEESE PLATE **GF?** 7.95
Devon blue, cheddar, Cornish brie, savoury biscuits, local chutney, grapes & walnuts

TASTER BOARD 14.95
An indulgent taster board, designed for sharing
Warm Chocolate Brownie with Vanilla Ice Cream
New York Cheesecake with Blueberry Compote
Stack of Cinnamon Sugar coated Churros with Butterscotch & Nutella