



## LUNCH 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?** 5.75  
Farmhouse bread
- CHICKEN LIVER PARFAIT** **GF?** 6.95  
Coated in a truffle butter served with toasted farmhouse bread & onion jam
- PANCAKES** **GF?** 6.95  
Homemade pancake filled with one of the choices below, topped with cheddar cheese
- Pan-fried Rump Steak with Horseradish & Fresh Cream** 7.75
- Fresh Mixed Seafood in a White Wine Cream** 7.75
- Creamy Garlic Mushrooms & Vegetables** **V** 6.95
- LOCAL MUSSELS** **GF?** 7.75  
Locally sourced mussels served in white wine, onion, garlic & cream with farmhouse bread
- HALLOUMI FRIES** **V** **GF** 6.50  
Crisp & slightly salty, stack of deep-fried halloumi fries with our own chipotle mayo & tomato salsa
- PRAWN, AVOCADO & CRAB COCKTAIL** **GF** 8.25  
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** 7.50  
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** 6.75  
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** 7.50  
Deep fried and served with a Cajun mayo, spiced tomato salsa & fresh lemon

## SHARING

**TASTER BOARD** 16.50  
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 6.95 To share 12.95  
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 7.50  
Bao Board: Two of each of the following flavours served on a sharing board 17.95  
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**

## SANDWICHES

- HOT SANDWICHES** **GF?**  
All served on chargrilled ciabatta, with a salad garnish & onion jam
- STEAK SANDWICH** 10.95  
Chargrilled Cornish rump steak, with cheddar, mustard mayonnaise, fried onions and rocket
- HALLOUMI & AVOCADO** **V** 8.50  
Grilled halloumi, avocado, tomato & a basil vinaigrette
- B.L.T SANDWICH** 8.95  
Streaky bacon, crisp lettuce, sliced tomato & mayonnaise
- CHICKEN & CHORIZO SANDWICH** 9.50  
Chicken, mozzarella, chorizo & chipotle mayonnaise
- HOMEMADE CHEESE RAREBIT**  
As it comes **V** 7.50 Add bacon 8.75
- COLD SANDWICHES** **GF?**  
Fresh cut sandwiches on white or granary bread served with onion jam, house salad & kettle chips
- Cheddar with Onion Jam** **V** 6.75 **Prawn Marie Rose** 7.95
- Turkey & Cranberry** 7.25 **Tuna Mayonnaise** 7.25
- Egg Mayonnaise** **V** 6.95 **Coronation Chicken** 7.75
- Chicken, Sweetcorn & Bacon** 7.75 **Roast Beef** 7.50
- Gammon Ham & Mustard** 7.50

# 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 9.95

- 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 15.95 To share 26.95  
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** 9.50
- Add Grilled Halloumi & Avocado **V** 11.95
- Add Chicken & Chorizo 12.95
- Add 8oz Sirloin 18.95

- MAC & TRIPLE CHEESE**  
Macaroni coated in a rich cheese sauce made with cheddar, Brie & Camembert, served with garlic bread
- As it comes **V** 9.95
- Add Port Roasted Chorizo 11.50

- 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 13.50
- Add 8oz Sirloin 18.95

- 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** 10.50
- Sliced Chicken Breast & Green Vegetables 13.95

- ASPARAGUS, BROAD BEAN & GARDEN PEA RISOTTO**  
Arborio rice cooked until soft in white wine with onion & garlic, finished with fresh mint & pea shoots
- As it comes **VE** 10.95
- Add Prosciutto & Parmesan 11.95

- FISH PIE** **GF?** 14.95  
Haddock, cod, prawns & mussels in a white wine cream, topped with buttery mash, cheddar & served with farmhouse bread

- LOCAL MUSSELS** **GF?** 13.95  
Mussels served in white wine, onion, garlic & cream with garlic bread

- SPAGHETTI CARBONARA** **GF?** 11.95  
Spaghetti tossed in a white wine, garlic & onion cream, with pancetta, mushrooms & topped with grated parmesan

## BAKED POTATOES

- Oven baked potatoes served with a house salad **GF**
- Prawn Marie Rose** 8.95
- Cheddar & Streaky Bacon** 8.25
- Beef or Vegetable Chilli** 8.75
- Coronation Chicken** 8.75
- Chicken, Sweetcorn & Bacon** 8.75
- Tuna Mayonnaise** 8.25
- Baked Beans with Mature Cheddar Cheese** 7.25

# ORIGINALS

- HOUSE SMOKED WHOLE BABY BACK RIBS** **GF?** 16.50  
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?** 12.50
- Sliced Rump Steak** 15.50
- Halloumi** **V** 13.50
- Chicken** 14.50
- Tiger Prawn** 15.50



- 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** 15.50
- Fresh Mixed Seafood Combined in a White Wine Cream** 15.50
- Creamy Mushrooms & Vegetables** **V** 12.50

## GRILLS

All our grills are served with beer battered onion rings, grilled mushroom, tomato & house chips.



- LOCAL SIRLOIN STEAK 8OZ** **GF?** 18.95
- LOCAL FILLET STEAK 8OZ** **GF?** 23.95
- LOCAL T-BONE STEAK 16OZ** **GF?** 25.95
- ADD A SAUCE TO YOUR STEAK** **GF** 2.50  
Whisky & Black Pepper | Stilton | Bordelaise
- CHARGRILLED GAMMON STEAK 14OZ** **GF?** 16.95  
Glazed pineapple, garden peas & fried egg

## 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

## 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

**GF** GLUTEN FREE

**GF?** CAN BE GLUTEN FREE (please ask)

**VE** VEGAN

**VE?** CAN BE VEGAN (please ask)

**V** VEGETARIAN