

Bar Bites

*House Spiced Roasted Nuts
with Sea Salt*
[8B, 8C, 8D, 8E]
€4.50

Homemade Sausage Rolls
Classic Pork, Pork & Black Pudding.
Served with Tomato Chutney
[1A, 3, 10, 12]
€7.00

Starters

Homemade Seasonal Soup of the Day
€7.50 [1A, 7, 9] V*
Served with Sourdough Baguette
*Gluten Free Bread Available

The Bank's Creamy Seafood Chowder
€11.50 [1, 4, 7, 9]
Served with Homemade Guinness Brown Bread

Roaring Bay Steamed Mussels
€13.50 [1, 7, 9, 10, 12, 14]
'A La Marinere' in Shallot, Parsley
& White Wine Cream

Duck Liver Pâté
€13.00 [1A, 3, 7, 8B, 11, 12]
With a Cognac & Raisin Chutney, Dukka & Warm
Brioche Bun

Roasted Beetroot & St. Tola Goats Cheese Salad
€12.50 [7, 8C, 12]
With Rocket, Chopped Walnuts & a Honey
Balsamic Dressing

½ Dozen Carlingford Fresh Oysters [14]
€20.00 / €4.00 each

Sharing

Irish Charcuterie Board
€32.00 [1A, 3, 10, 12]

*Cooked Sliced Ham, Spiced Beef, Gubeen Salami, Gubeen Chorizo,
Smoked Streaky Rashers, Garden Leaves, Roasted Red Pepper, Tomato, Pickled Red Onion, Sliced Gherkin,
Dijon Mustard & Horseradish Mayonnaise*

The Bank's Main Dishes

Kale & Ricotta Ravioli
€22.00 [1A,3,7,8A,8B,12]
with Grilled Courgette,
Roasted Red Pepper
Romesco Sauce & Crispy Kale

Prime Angus 8oz Beef Burger €21.50 [1,3,7, 10]*
Served in a Homemade Brioche Bun with melted
Applewood Cheddar Cheese, Gubeen Bacon, Caramelized
Red Onion, Crispy Baby Gem, Sliced Beef Tomato &
Hand Cut Skinny Fries *Gluten Free Bread Available

Sweet Potato, Kale & Chick Pea Wellington
€22.00 [1A,12]
with Harissa, Grilled Tender Stem Broccoli, Celeriac
Puree, Herb Oil

Grilled Pork Chop
€27.00 [7,9,12]
Braised Bok Choy, Café de Paris Butter,
Caramelised Pear, Anna Potatoes with Parmesan

Fish & Chips €23.00 [1,3,4,7]
Fresh Fillets of Dingle Hake in
Bill Chawke's Light & Crisp Legacy Lager Batter, with
Crushed Peas, Sauce Tartar, Hand Cut Skinny Fries &
Lemon

Roasted Fillet of Monkfish
€29.00 [2,4,7,12]
Pan-Roasted Monkfish Meuniere with
Brown Shrimps, Sage, Lemon, Capers & Brown Butter,
Potato Terrine & Samphire

Seafood Tagliatelle €27.00 [1,2,3,4,7,9,14]
Homemade Tagliatelle with Dublin Bay Prawns, Fresh
Cockles, Steamed Mussels & Dingle Hake in a Prawn
Bisque Sauce with Parmesan & Irish Rocket

Free Range Supreme of Chicken
€26.50 [6, 7, 9, 11, 12]
Served with a Butternut Squash Risotto, and a
Creamy Oyster Mushroom Sauce
topped with Parsnip Crisps

Finest Quality 28 Day Dry Aged Irish Angus Sirloin Steak €39.00 [7,9]
JJ Young's Himalayan Salt Rubbed Dry Aged Sirloin Steak, served with Melted
Vine Tomatoes, Hand Cut Skinny Fries, Peppercorn & Cognac Sauce

Sides

Grilled Tender-Stem Broccoli, Chilli & Parsley €5.50
(12)

Curly Kale Cavolo Nero with Caramelised Onions. €5.50
(12.)

Grilled Portobello Mushrooms, Garlic & Herb Butter. €5.50
(7, 12.)