

Bar Bites

House Roasted Nuts
with Sea Salt

[Contains: 8B,8C,8D,8E]

€4.50

Homemade Sausage Rolls
Classic Pork, Pork & Black Pudding.

Served with Tomato Chutney

[Contains: 1A, 1D,3,10,12]

€8.00

Starters

Homemade Seasonal Soup of the Day

€8.00 [Contains: 1A,7,9]V*

Served with a Toasted Baguette

*Gluten Free Bread Available [Contains: 6]

The Bank's Creamy Seafood Chowder

€13.50 [Contains: 1,4,7,9]

Served with Homemade Guinness Brown Bread

Roaring Bay Steamed Mussels

€14.50 [Contains: 1,7,9,10,12,14]

'A La Marinere' in Shallot, Parsley
& White Wine Cream

Chicken Liver Pâté

€13.50 [1A,3,9,10,12]

With Apple & Raisin Chutney, Warm Homemade
Brioche, Dukka & Irish Rocket

Buratta & Heirloom Tomato Salad

€13.50 [Contains: 7]

With Heirloom Tomatoes, Honey Roasted Pear,
Buratta & Red Onion

1/2 Dozen Carlingford Fresh Oysters

[Contains: 2,12,14]

€21.00 / €4.00 each

Sharing

Irish Charcuterie Board

€35.00 [Contains: 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

Allergen Key

1. Gluten (1A) Wheat (1B) Rye (1C) Barley (1D) Oats 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts (8A) Almonds (8B)
Hazelnuts (8C) Walnuts (8D) Cashew (8E) Pecan (8F) Brazil (8G) Pistachio (8H) Macadamia 9. Celery 10. Mustard 11. Sesame 12. Sulphites
13. Lupin 14. Molluscs



The Bank's Main Dishes

Kale & Ricotta Homemade Ravioli

€24.00 [Contains: 1A, 3, 7, 8A, 8B 12]
With Grilled Courgette, Melted Vine Cherry
Tomatoes, Romanesco Sauce
& Garden Pea Shoots

Sweet Potato, Kale & Chickpea Wellington

€24.50 [Contains: 1A, 12]
with Harissa Grilled Tender Stem Broccoli,
Celeriac Purée & Basil Oil

Fish & Chips €23.00 [Contains: 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 Fries &
Lemon

Seafood Tagliatelle €29.00 [Contains: 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

Prime Angus 8oz Beef Burger €23.00

[Contains: 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 Fries
*Gluten Free Bread Available [Contains: 11]

Free Range Grilled Pork Chop

€29.00 [Contains: 1C, 4, 7, 9, 12]
Served with Braised Red Bok Choy, Café de Paris
Butter with Caramelised Pear, Anna Potatoes with
Parmesan

Roasted Fillet of Monkfish

€33.00 [Contains: 4,7,9,12]
Served with Anna Potatoes, Chargrilled
Cauliflower, Samphire & a Saffron Broth

Free Range Supreme of Chicken

€28.50 [Contains: 7, 9, 12]
Served with a Spinach & Pea Risotto,
Creamy Oyster Mushroom Sauce,
Topped with Parsnip Crisps

Finest Quality 28 Day Dry Aged Irish Angus Sirloin Steak €42.00

[Contains: 7,9]
JJ Young's Himalayan Salt Rubbed Dry Aged Sirloin Steak, served with
Melted Vine Tomatoes, Hand Cut Fries, Peppercorn & Cognac Sauce

Sides

Grilled Tender-Stem Broccoli, Chilli & Parsley €6.00

(Contains: 12)

Roast Carrots with Whipped Goats Cheese topped with

Hazelnuts €6.00

(Contains: 7, 8B)

Grilled Portobello Mushrooms, Garlic & Herb Butter. €6.00

(Contains: 7, 12)

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