

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

Pressed Chicken & Ham Hock Terrine
€13.00 [1A, 3, 9, 10, 12]
With Parma Ham, Pickled Vegetables, Tarragon &
Mustard Mayonnaise

Buffalo Mozzarella & Heirloom Tomatoes
€12.50 [7]
Heirloom Tomato, Honey Roasted Peach & Buffalo
Mozzarella Salad with Red Onion

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

1. Gluten (1A) Wheat (1B) Rye (1C) Barley (1D) Oats 2. Crustaceans 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

The Bank's Main Dishes

Kale & Ricotta Ravioli
€22.00 [1A, 3, 7, 8A, 8B, 12]
with Grilled Courgette,
Melted Vine Tomatoes,
Romesco Sauce & Garden Shoots

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, Caper & 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 Spinach & Pea 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.)

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