

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]
€6.50

Starters

Homemade Seasonal Soup of the Day
€7.00 [1A, 7, 9]V*
Served with Sourdough Baguette
*Gluten Free Bread Available

The Bank's Creamy Seafood Chowder
€11.00 [1, 4, 7, 9]
Served with Homemade Guinness Brown Bread

Roaring Bay Steamed Mussels
€12.50 [1, 7, 9, 10, 12, 14]
'A La Marinere' in Shallot, Parsley
& White Wine Cream

Pressed Chicken & Ham Hock Terrine
€12.50 [1A, 3, 9, 10, 12]
With Parma Ham, Pickled Vegetables, Tarragon &
Mustard Mayonnaise

Buffalo Mozzarella & Heirloom Tomatoes
€12.00 [7]
Heirloom Tomato, Honey Roasted Pear & Buffalo
Mozzarella Salad with Red Onion

½ Dozen Carlingford Fresh Oysters [14]
€19.00 / €3.50 each

Sharing

Irish Charcuterie Board
€30.00 [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

€20.50 [1A,3,7,8A,8B,12]

with Grilled Courgette,
Melted Vine Tomatoes,
Romesco Sauce & Garden Shoots

*Prime Angus 8oz Beef Burger €19.50 [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

€21.50 [1A,12]

with Harissa, Grilled Tender Stem Broccoli, Celeriac
Puree, Herb Oil

Grilled Pork Chop

€25.50 [7,9,12]

Braised Bok Choy, Café de Paris Butter,
Caramelised Pear, Anna Potatoes with Parmesan

Fish & Chips €21.00 [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

€28.00 [2,4,7,12]

Pan-Roasted Monkfish Meuniere with
Brown Shrimps, Sage, Lemon, Capers & Brown Butter,
Potato Terrine & Samphire

Seafood Tagliatelle €26.00 [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

Free Range Supreme of Chicken

€25.00 [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.)