

Bar Bites

**House Roasted Almonds
with Sea Salt**
[Contains: 8A]
€5.00

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: 1A, 1C, 1D, 4, 7, 9]
Served with Homemade Guinness Brown Bread

Fresh Roaring Bay Steamed Mussels
€15.50 [Contains: 1A, 7, 9, 10, 12, 14]
'A La Marinere' in Shallot, Parsley
& White Wine Cream
Served with Homemade Garlic Bread
*Gluten Free Bread Available [Contains: 6]

Duck Liver Pâté
€14.00 [Contains: 1A, 3, 7, 12]
With Spiced Pear Chutney, Pickled Fennel & Warm
Homemade Brioche, & Irish Rocket

**Fresh Buratta, Roast Butternut Squash &
Pomegranate Salad**
€13.50 [Contains: 7, 12]
With Rocket leaves & Roast Apple in a Pomegranate
Red Wine Vinegar Dressing

1/2 Dozen Fresh Carlingford Oysters
[Contains: 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

V - Vegetarian

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 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs



The Bank's Main Dishes

Homemade Roast Beetroot, Ricotta & Thyme Ravioli

€24.00 [Contains: 1A, 3, 7, 8A, 12]

With Crispy Sage, Walnuts and a White Wine &
Roast Red Pepper Sauce

Prime Angus 8oz Beef Burger €23.00

[Contains: 1A, 3, 7, 10, 12]

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]

**Sweet Potato, Cabbage &
Chickpea Wellington €24.50** [Contains: 1A, 12]
with Harissa Grilled Tender Stem Broccoli,
Celeriac Purée & Basil Oil

Free Range Grilled Irish Pork Chop

€29.00 [Contains: 1C, 4, 7, 9, 12]

Served with Braised Red Cabbage, Honey Roasted
Beetroots & Carrots, Café de Paris Butter & Fondant
Potato with a Red Wine Jus

Fish & Chips €23.00 [Contains: 1A, 1C, 3, 4, 7]
Fresh Fillets of Dingle Hake in
Daydreamer Irish Lager Batter, with Crushed Peas,
Sauce Tartar, Hand Cut Fries & Lemon

Roast Fillet of Monkfish

€34.00 [Contains: 4, 7, 9, 12]

Served with Anna Potatoes, Chargrilled
Cauliflower, Green Cabbage & a Saffron Broth

Seafood Tagliatelle €30.00

[Contains: 1A, 2, 3, 4, 7, 9, 14]

Homemade Tagliatelle with Dublin Bay Prawns,
Fresh Cockles, Steamed Mussels & Dingle Hake in
Prawn Bisque Sauce topped with Parmesan

Free Range Supreme of Irish Chicken

€28.50 [Contains: 1A, 7, 9, 12]

Served with a Wild Mushroom Risotto,
White Wine Tarragon Cream Sauce
Topped with Parsnip Crisps

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

[Contains: 7, 9, 12]

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

Roast Carrots with Whipped Goats Cheese topped with

Hazelnuts €6.00

(Contains: 7, 8B)

Grilled Portobello Mushrooms, Garlic & Herb Butter €6.00

(Contains: 7)

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