

THE BANK

BAR & RESTAURANT

Starters

Homemade Seasonal Soup of the Day

€8.00 [Contains: 1A,7,9,12]*V

Served with Sourdough Baguette

*Gluten Free Bread Available [Contains: 6]

The Bank's Creamy Seafood Chowder

€13.00 [Contains: 1A, 1D, 4, 7, 9]

Served with Homemade Guinness

Brown Bread [Contains: 1A, 1C, 1D]

Butternut Squash & Mozzarella Arancini in a

Panko Crust €13.00 [Contains: 1A,3,7,9,12]

With a Tomato & Cream Cheese Sauce

Seasonal Garden Salad €15.00

[Contains: 8B,12]

Grilled Tender Stem Broccoli, Radish, Chicory, Crispy

Kale, Toasted Hazelnuts, Carrots, Roast Butternut

Squash & White Bean Hummus

1/2 Dozen Fresh Carlingford Lough Oysters [Conatins: 14]

€21.00 / €4.00 each

Main Dishes

Eggs Benedict / Eggs Florentine V €15.00

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

Poached Eggs Served on English Muffins with Honey

Glazed Ham & Hollandaise Sauce OR Baby Spinach with Hollandaise

Homemade Spaghetti Alfredo €21.00

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

Served in a Creamy Parmesan Sauce, Topped with Truffle Oil & Freshly Shaved Parmesan

Traditional Beef & Guinness Pie €23.00

[Contains: 1A, 3, 7, 9, 12]

Topped with a Crispy Puff Pastry Lid & Served with Duck Fat Roast Potatoes

Traditional Free Range Roast Turkey & Ham €21.50

[Contains: 1A, 7, 9, 12]

Sage & Onion Stuffing, Mash Potato, Brussels Sprouts, Honey Roast Carrots, Parsnips, Duck

Fat Roast Potatoes, Roasting Juices & Cranberry Jus

8 oz Angus Beef Burger €21.00

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

Served in a Homemade Brioche Bun topped with Applewood Cheddar Cheese, Lettuce,

Caramelized Onion & Beefsteak Tomatoes & Hand Cut Fries

*Gluten Free Bread Available [Contains: 11]

Whole Roast Free-Range Chicken (for two) €46.00

1/2 Roast Free Range Chicken (for one) €26.50

[Contains: 1A, 7, 9, 12]

With Sage & Onion Stuffing, Roast Potatoes, Roast carrots & Parsnips & Roast Gravy

Fish & Chips €22.00

[Contains: 1A, 3, 4, 7, 12]

Fresh Fillets of Dingle Hake in Daydreamer Lager Batter, with Crushed Peas, Sauce

Tartar, Hand Cut Fries & a Lemon Wedge

Roasted Fillet of Cod €26.00

[Contains: 2, 4, 7, 9, 12,]

Lemon & Dill Crushed Baby Potato Cake, Tender Stem Broccoli, Spiced Carrot Purée

with a Chive Beurre Blanc Sauce

28 Day Dry Aged 100z Sirloin Steak €42.00

[Contains: 7, 9, 12]

JJ Young's Himalayan Salt Rubbed Dry-Aged Sirloin Steak served with Vine Tomatoes, Peppercorn Sauce

& Hand Cut Fries

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