

## Starters



## Brunch Specials

**Homemade Seasonal Soup of the Day €8.00** [Contains: 1A,7,9,12]\*V

Served with a Toasted Baguette

\*Gluten Free Bread Available [Contains: 6]

**The Bank's Creamy Seafood Chowder €13.00**

[Contains: 1A, 1D, 4, 7, 9] Topped with Spring Onions &

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

## The Bank's Sunday Roasts

**Roast Rib of Dry Aged Angus-Hereford Beef €29.00**

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

Served with Roast Potatoes, Yorkshire Pudding, Organic Salad

Leaves, Fresh Market Vegetables & a Beef Jus

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

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

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

Served with Sage & Onion Stuffing, Roast Potatoes, Fresh

Market Vegetables & Roast Gravy

## The Bank's Main Dishes

**Homemade Spaghetti Alfredo €21.00** [Contains: 1A, 3, 7, 12]

Served in a Creamy Parmesan Sauce,

Topped with Truffle Oil & Freshly Shaved Parmesan

**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

**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

**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]

**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

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