

## 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

**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

### 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

**Roasted Fillet of Cod €26.00** [Contains: 2, 4,7,9, 12]  
Lemon & Dill Crushed Baby Potato Cake, Tender Stem Broccolli, Spiced Carrot Purée with a Chive Beurre Blanc Sauce

**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]

**28 Day Dry Aged 10oz 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