

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]
€7.00

Starters

Homemade Seasonal Soup of the Day
€7.50 [1A,7,9]V*
Served with Sourdough Baguette
*Gluten Free Bread Available

The Bank's Creamy Seafood Chowder
€11.50 [1,4,7,9]
Served with Homemade Guinness Brown Bread

Roaring Bay Steamed Mussels
€13.50 [1,7,9,10,12,14]
'A La Marinere' in Shallot, Parsley
& White Wine Cream

Chicken Liver Pâté
€13.00 [1A,3,9,10,12]
With Cumberland Sauce, Warm Homemade
Brioche, Dukka & Irish Rocket

Buffalo Mozzarella & Heirloom Tomato Salad
€12.50 [7]
With Heirloom Tomatoes, Honey Roasted Pear,
Buffalo Mozzarella & Red Onion

1/2 Dozen Carlingford Fresh Oysters [14]
€20.00 / €4.00 each

Sharing

Irish Charcuterie Board
€32.00 [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



BAR & RESTAURANT

The Bank's Main Dishes

Kale & Ricotta Homemade Ravioli

€23.00 [1A,3,7,8A,8B,12]

with Grilled Courgette,
Melted Vine Cherry Tomatoes,
Romanesco Sauce & Garden Pea Shoots

Prime Angus 8oz Beef Burger €22.50 [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 & Chickpea Wellington

€23.00 [1A,12]

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

Grilled Pork Chop

€29.00 [7,9,12]

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

Fish & Chips €23.00 [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

€31.00 [2,4,7,12]

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

Seafood Spaghetti €28.00 [1,2,3,4,7,9,14]

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

Free Range Supreme of Chicken

€27.50 [6,7,9,11,12]

Served with 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.)