

Starters

- Homemade Seasonal Soup of the Day €6.50** [1,7,9] V*
Served with Sourdough Baguette
*Gluten Free Bread Available
- Homemade Chicken Liver Pâté €11.00** [1,7,8,12]
with Cognac, Apple & Raisin Chutney, Dukka,
& a Warm Homemade Brioche Bun
- Homemade Spaghetti Alfredo €11.00 / €18.00** [1,3,7] V*
Served in a Creamy Garlic and Shallot Butter Sauce,
Parmesan Cheese drizzled with Truffle Oil
*Vegetarian with no parmesan
- The Bank's Creamy Seafood Chowder €10.50** [1,4,7,9]
Served with Homemade Guinness Brown Bread
- Fresh Buffalo Mozzarella & Maple Glazed
Celeriac €11.00** [7,8] V
Date Purée, Toasted Hazelnuts, Grilled Courgettes,
Radish, Extra Virgin Olive Oil
served with Micro Basil & Fresh Rocket
- Roaring Bay Steamed Mussels €12.50**
[1,7,9,10,12,14] 'A La Mariniere' in Shallot, Parsley
& White Wine Cream
- ½ Dozen Carlingford Fresh Oysters** [2,14]
Served with Mignonette Sauce
€19.00 / €3.50 each

The Bank's Main Dishes

- Homemade Vegetable Tagliatelle €19.00** [1,3,7,8,9] V
Homemade Tagliatelle with Butternut Squash & Kale
in a White Wine Cream Sauce with a Hazelnut Crumb
- Fish & Chips €21.00** [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
- Seafood Tagliatelle €25.00** [1,2,3,4,7,9,14]
Homemade Tagliatelle with Dublin Bay Prawns, Fresh
Cockles, Steamed Mussels & Dingle Hake in a Prawn
Bisque Sauce with Parmesan
- Prime Angus 8oz Beef Burger €18.50** [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
- Roasted Fillet of Monkfish €26.50** [4,7,9,14]
Served with Roaring Bay Mussels, New Baby Potatoes,
Sauté Samphire & Grapes in a Light Curry Broth
- Grilled Pork Chop €24.50** [7,9,10,12]
Buttered Spinach, Cassoulet of
Creamed Beans & Chorizo, Served with
Roasted Duck Fat Potatoes & a Tarragon Jus
- Free Range Supreme of Chicken €23.50** [6,7,9,11,12]
Served with a Spinach & Pea Risotto, and
a Creamy Oyster Mushroom Sauce
topped with Parsnip Crisps
- Finest Quality 28 Day Dry Aged Irish Angus Sirloin Steak €37.00** [7,9]
JJ Young's Himalayan Salt Rubbed Dry Aged Sirloin Steak, served with Melted
Vine Tomatoes, Hand Cut Skinny Fries, Peppercorn & Cognac Sauce

Allergens Key

1. Cereals containing gluten, namely: wheat, rye, barley, oats or their hybridised strains, & products thereof, 2. Crustaceans and products thereof, 3. Eggs and products thereof, 4. Fish and products thereof, 5. Peanuts & products thereof, 6. Soybeans and products thereof, 7. Milk and products thereof, 8. Nuts -namely: almonds, hazelnuts, walnuts, cashews, pecan Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, 9. Celery & products thereof, 10. Mustard & products thereof, 11. Sesame seeds & products thereof, 12. Sulphur dioxide & sulphites at concentrations of more than 10 mg / kg or 10 mg / litre 13. Lupin and products thereof, 14. Molluscs and products thereof

All Beef on this menu is 100% Irish Beef