

Homemade Seasonal Soup of the Day

€6.50 [1,7,9]* V

Served with Sourdough Baguette

*Gluten Free Bread Available

Fresh Buffalo Mozzarella & Maple Glazed

Celeriac €11.00 [7,8] V

Date Purée, Toasted Hazelnuts, Grilled Courgettes,

Radish, Extra Virgin Olive Oil

The Bank's Creamy Seafood Chowder

€10.50 [1,4,7,9]

Served with Homemade Guinness Brown Bread

Homemade Chicken Liver Pâté €10.50 [1,7,8,12]

with Cognac, Apple & Raisin Chutney, Dukka,

& a Warm Homemade Brioche Bun

½ Dozen Fresh Carlingford Oysters [14]

€19.00 / €3.50 each

Freshly Prepared Gourmet Sandwiches

Chargrilled Chicken Caesar Sandwich €12.00

[1,3,4,7,10]

Chargrilled Chicken Breast with Beef Tomato, Smoked

Gubeen Bacon on Toasted Ciabatta Bread with Cos

Lettuce & Homemade Caesar Dressing

Add Soup OR Homemade Chips €3.00

Open Caprese Sandwich €11.50 [1,3,4,7,8] V

Toonsbridge Buffalo Mozzarella, Plum Tomatoes &

Basil Leaves & Pesto with a Balsamic Vinegar

Reduction on Sourdough bread

Add Soup OR Homemade Chips €3.00

The Bank's Main Dishes

Homemade Vegetable Tagliatelle €17.50 [1,3,7,9] V

Served with Butternut Squash & Kale in a

White Wine Cream Sauce

Fish & Chips €19.00 [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 & a Lemon Wedge

Roasted Fillet of Cod €21.00 [4,7,9,14]

Served with Roaring Bay Mussels, New Baby Potatoes,

Sauté Samphire & Grapes in a Light Curry Broth

Slow Braised Beef & Guinness Pie €18.50 [1,3,7,9]

Served with Roasted Duck Fat Potatoes

Prime Angus 8oz Beef Burger €17.50 [1,3,7, 10]*

Served in a Homemade Brioche Bun with melted

Applewood Cheddar Cheese, Caramelized Red Onion,

Crispy Baby Gem, Sliced Beef Tomato & Hand Cut

Skinny Fries *Gluten Free Bread Available

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