



Artisan Bread £4  
Manchego, Almonds and Olives £3

Chorizo and Honey £4  
Padron Peppers £3

SEPTEMBER 2019

Smoked Anchovies, Olive Oil	£4
Ndjua on Toast	£4
Tomato and Cucumber Raita	£4
Baba Ganoush	£4
Sweet Potato, Feta, Black Olive	£5
Coppa di Parma	£6
Bresaola Sottosesa	£6
Porchetta	£6
Mixed Meat and Cheese	£14
Sweetcorn Fritters, Sweetcorn Puree, Maple, Lime	£6
Buttermilk Chicken, Habanero and Lime Mayo	£7
Pork and Pineapple Skewers, Romesco Sauce	£8
Tiger Prawns Skewers, Cucumber Salsa	£9
Aubergine Skewers, Miso, Carrot and Coriander Puree	£6
Tuna Crudo, Yellow Pepper Dressing, Avocado, Puffed Rice	£8
Marmite Flat Iron, Marrowbone	£11
Baked Scallop, Beetroot, Capers, Horseradish	£7
Hake Fillet, Peas, Chorizo, Mint	£9
Heritage Tomato, Strawberry, Basil, Balsamic	£5
Beetroot, Quinoa, Orange, Courgette Pesto	£5
Triple Cooked Chips, Chicken Skin Salt	£4
Green Beans, Shallot, Garlic, Parmesan	£4
Stealth Fries	£3.5

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill. 100% of the service charge payment is given to our team both in the service and the kitchen as an incentive to deliver above and beyond quality and service. This incentive also allows our team to earn a good, fair, competitive wage, which helps Bank House team and the industry to be modern and ethical employers of choice.



English Mimosa  
*St. Germain Elderflower Liquor,*  
*Orange flower water,*  
*Chapel Down Sparkling Bacchus*  
£8.50

The Bank Spice  
*Seedlip Spice, Ginger Ale, Lime Juice*  
£6.50

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<b>SPARKLING WINES</b>	<b>125ML / 750ML</b>
Prosecco di Conegliano Valdobbiadene, Bellenda, Italy 2018	£6.95 / £40
Chapel Down Sparkling Bacchus, Kent 2018	£7.5 / £45
Jean-Paul Deville “Carte Noire” Brut, Champagne NV	£11 / £60
Palmer & Co Rosé Reserve, Champagne NV	£14 / £85
<b>WHITE WINES</b>	<b>175ML / 750ML</b>
Catarratto Cielo Bianco, Sicily 2018 on tap	£5.5 / £23
Chenin Blanc, Bonhomme Nicolas Réau, Samour, Loire Valley 2016 on tap	£6.5 / £25
Albariño, Bodegas Castro Martin A2O, Rias Baixas, Spain 2017	£8.5 / £37
Riesling Kung Fu Girl, Charles Smith, Washington, USA 2017	£9.5 / £39
Chardonnay, Single Vineyard, Journey’s End, South Africa 2017	£11 / £45
<b>RED WINES</b>	<b>175ML / 750ML</b>
Cuvéé de Galets, Les Vignerons d’Estézargues, Rhône Valley 2018 on tap	£6 / £26
Metic Cabernet Sauvignon, Wildmakers, Colchagua Valley, Chile 2018	£7 / £28
Tempranillo, Viña Ilusión, Rioja, Spain 2017 on tap	£7.5 / £32
Pinot Noir, Pebble Dew, Marlborough, New Zealand 2017	£10.5 / £43
Château du Moulin de la Chapelle, St Émilion Grand Cru, Bordeaux 2012	£12 / £52
<b>ROSE WINES</b>	<b>175ML / 750ML</b>
English Rose, Chapel Down Kent 2018	£8.5 / £35
Côtes de Provence Rosé ‘Pure’, Mirabeau, France 2017	£10 / £42
<b>DESERT AND FORTIFIED WINES</b>	<b>100ML / 750ML</b>
Monbazillac, Jour de Fruit, Domaine de l’Ancienne Cure, France 2015 (37.5CL)	£5.5 / £22
Royal Tokaji Late Harvest, Hungary 2016 (50CL)	£8.5 / £40
La Guita, Manzanilla Sherry, Spain NV (37.5CL)	£6 / £28
Amontillado ‘Cruz del Mar’, Bodegas César Florido, Jerez, Spain (37.5CL)	£7.5 / £39
Quinta do Vallado, LBV Port, Portugal 2014	£6.5 / £35

**COCKTAILS ON TAP**

Mojito £9  
Negroni £9  
Espresso Martini £9

**BEER & CIDER – 397ML**

Thornbridge Lukas Helles Lager (4%) £4.5  
Harbour Daymer Extra Pale Ale (3.8%) £4.5  
Siren Soundwave IPA (5.6%) £5

**SOFT DRINKS – 275ML**

Rose Lemonade £4  
Ginger Beer £4

125ml and 250ml available on request.

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