

STARTERS

Bread with Nocellara Olives | £6.00

Warm, freshly baked bread served with vibrant olives and a delicate dip of olive oil drizzled with glaze

Soup of the Day | £7.50

Our chef's seasonal soup, a refined blend of the freshest flavours of the season

Three Cheese Arancini Delight | £9.00

Crisp risotto bites with a rich three-cheese filling, balanced by a lively tomato sauce

Honey - Glazed Sweet Chilli Chicken Wings | £10.00

Succulent chicken wings coated in a golden honey glaze, lifted with a gentle touch of chilli

Goats Cheese Stack with Assorted Vegetables | £11.00

An elegant stack of seasonal vegetables and delicate goat's cheese, crowned with nut-free pesto and a drizzle of balsamic glaze

Burrata Al Fresco | £11.00

Toasted artisan bruschetta layered with velvety burrata and seasonal garden-fresh accents

Mediterranean Salad with Feta | £11.00

Cucumber, tomato, and red onion elegantly layered with feta and finished with the finest extra virgin olive oil

Lightly Spiced Calamari | £12.00

Golden calamari, delicately spiced and paired with a zesty sriracha mayo, offering a crisp, flavourful prelude to your meal

Tiger Prawns in Garlic Butter | £14.00

Tiger prawns, tender and succulent, glazed with garlic butter and immersed in a rich white wine reduction

We kindly ask you to let us know if you have a Food Allergy or Intolerance. While every care is taken in our kitchen, we cannot guarantee the complete absence of allergens in our dishes

Please note that a discretionary 12.5% service charge will be added to your bill for groups of 10 or more guests.

MAINS

Vibrant Goat's Cheese Stack | £19.00

Delicate layers of creamy goat's cheese and seasonal vegetables, harmonised with nut-free pesto

Wild Mushroom Risotto | £19.00

Delicate Arborio risotto, creamy and fragrant with white wine and Parmesan, complemented by wild mushrooms, fresh herbs, and a touch of truffle oil

Velvet Burrata Penne with Sun-Dried Tomatoes | £19.00

Al dente penne tossed with sun-dried tomatoes, garlic, and a hint of chilli, crowned with creamy burrata and finished with nut-free pesto

Tiger Prawn Risotto | £20.00

Tender tiger prawns, gently sautéed with fresh tomatoes and garlic, lightly spiced with chilli, and accented with a fresh lemon wedge

Tiger Prawn Linguine | £20.00

Tiger prawns sautéed with garlic, ripe tomatoes, and a subtle chilli, elegantly tossed with linguine and a squeeze of fresh lemon

Chicken Milanese | £21.00

Crisp, golden chicken breast, lightly breaded and pan-fried, paired with pomodoro linguine and a touch of fresh lemon

Pan - Seared Fillet of Sea Bass | £22.00

Seared to perfection, served with sautéed potatoes and fresh broccoli sprouts, beautifully complemented by a delicate sauce vierge

Braised Lamb Shank | £26.00

Succulent lamb shank, slow-cooked to perfection, paired with creamy mashed potato and rosemary-infused jus

Premium Free - Range Ribeye | £35.00

An exquisite cut, delicately marbled for exceptional tenderness and depth of flavour. Served with french fries and a classic peppercorn sauce

SIDES

French Fries | Mac & Cheese | Tomato & Onion Salad | Mashed Potato | Broccoli | £6.00

DESSERTS

BANK Vanilla Cheesecake | £8.95

Our signature homemade cheesecake, exquisitely silky and melt-in-the-mouth, finished with a vibrant multi-berry compote

Creme Brûlée with Almond Biscuit | £8.95

Silky vanilla crème brûlée with a golden caramelized crust, paired with a refined almond biscuit

Chocolate Fondant with Pistachio Ice Cream | £8.95

Molten chocolate fondant, rich and indulgent, paired with creamy pistachio ice cream for a refined finish