

T H E
B A N K
T A V E R N

Autumn
2025

soup, herbed focaccia (see board)	9.95
local ale welsh rarebit, sauerkraut, pickled loganberry & rocket salad	10.95
braised pork faggots, wholegrain mash, herbed cavolo nero	13.95
rolled pork belly, caramelised apple puree, celeriac remoulade, jus	15.95
pappardelle, pancetta, salsa macha, butternut squash sauce	15.95
dry aged beef burger*, streaky bacon, cheese, lettuce, tomato, dill pickles, house sauce, fries, leaf salad	16.95
szechuan fried chicken burger, honey soy mayo, red cabbage, pickles fries, leaf salad	16.95
ice cream (see board)	5.95

beef burger cooked to medium

*our menu is made fresh in our upstairs kitchen, please let us know if you have any food
allergies as they can be catered for*

*a discretionary 10% service charge is added to the bill and shared amongst all staff
working on that day*