

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

Winter
2026

soup & bread	8.95
braised pork faggots, wholegrain mash, herbed cavolo nero	15.95
rolled pork belly, creamy polenta, salsa macha, fried cavolo nero	16.95
bone marrow french onion soup, braised beef short rib, gruyere	23.95
black pepper rabbit stew, wholegrain mash, parsley	16.95
dry aged beef burger*, streaky bacon, cheese, lettuce, tomato, dill pickles house sauce, fries, leaf salad	16.95
black bean & chipotle burger, lettuce, tomato, chilli jam, house sauce, fries leaf salad	15.95
guinness sticky toffee pudding, peanut butter ice cream	6.95

beef burger cooked to medium

*our menu is made fresh in our upstairs kitchen, please let us know if you have any food
allergies or intolerances we will always try to cater for these*

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