

# BANK

**2 Courses 20**

**3 Courses 24**

Available  
12-2.30pm  
5-6pm

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**All The Small Plates**  
**54**



Banana + Coconut Rum Iced Latte 9

Jalapeño Aquavit Bloody Mary 9

White Negroni 9.5

## SNACKS

Grilled Gordal Olives, Gremolata 4 GF VG

Sourdough Focaccia 4.2

Smoked Chickpea + Miso VG

## SMALL PLATES

Roast Italian Tomatoes 8.9 GF VG

Whipped Tofu, Peach, Basil

Grilled Courgettes 8.5 GF VG

Ajo Blanco, Valencian Almond, Lemon, Shichimi

Cornish Mackerel 9.9 GF

Horseradish Crème Fraîche, Pea, Pancetta, Ginger + Spring Onion

Roast Fennel + Kohlrabi 8.9 GF VG

Orange, Smoked Carrot + Coconut

Fried Pork Rillettes 9.9

Tarragon Aioli, Black Garlic, Charred Pineapple

Barbecued Mushroom Salad 9.6 GF VG

Peanut Satay, Preserved Asparagus, Chilli + Sesame Rayu

## LARGE PLATES

Middle White Pork Belly 19.3 GF

Fried Polenta, Tomato + Fennel Sofrito, Mission Crab Butter

Charred Corn Pappardelle 16.4 V

Kalamata, Calabrian Butter, Per Las, Pangritata

Barbary Duck Breast 22.9 GF

Smoked Beetroot, Charred Sweet Potato, Ras El Hanout, Cherry

Day Boat Skate Wing 19.9 GF

Anna Potato, Creamed Spinach, Cafe de Paris Butter

V - VEGETARIAN    VG - VEGAN    GF - GLUTEN FREE

Card Payments Only. A discretionary 10% service charge is added to bills when dining.

We cook all our dishes from scratch in a shared cooking space. Please inform our staff about any allergens or dietary requirements.