BANK

APERITIFS

BANK Boulevardier 9.5 Banana + Coconut Rum Iced Latte 9.5 Jalapeño Aquavit Bloody Mary 9

SNACKS

Nocellara Olives, Burnt Jalapeño Butter v Sourdough Focaccia, Dorset Red Set Custard v	4.6 4.5
ROASTS	
Middle White Pork Belly, Black Garlic, Miso	18.2
Smoked Celeriac, Wild Garlic Crumb vgo	15.8
Salt Marsh Lamb Leg, Green Harissa	19.2
SHARING ROASTS (FOR TWO)	
Butter Roasted Whole Chicken, Crispy Sage, Tropea Onion	39
20oz Hereford Cross Sirloin, Braised Beef Shin, Beef Fat Shallot	72

ALL ROASTS SERVED WITH

All Served With

Smoked Garlic Potatoes
Crushed Carrot, Swede + Parsnip
Charred Savoy Cabbage
Smoked Beetroot Purée
Braised Red Cabbage
Red Wine Gravy
Yorkshire Pudding

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Crushed Carrot, Swede + Parsnip
Charred Savoy Cabbag
Smoked Beetroot Puré
Braised Red Cabbage
Red Wine Gravy
Yorkshire Pudding

All of our roasts can be made gluten free

SIDES

All of our roasts can be made gluten free

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Roasted Broccoli + Dorset Red Cheese Gratin	5.5
Smoked Garlic Potatoes	4.5
Crushed Carrot, Swede, Parsnip, Charred Hispi Cabbage	4.5
Yorkshire Pudding	1

 $\hbox{V-Vegetarian} \quad \hbox{VG-Vegan} \quad \hbox{GF-Gluten Free} \quad \hbox{VGO-Vegan Option Available}$