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2 COURSE MEAL £45 PP / 3 COURSE MEAL £50 PP



CHICKEN LOLLIPOPS Pan asian infused lollipops with chilli garlic sauce

MATURED CHEDDAR CHEESE GARLIC BREAD with mixed herbs (V)

DYNAMITE PRAWNS, Bang Bang sauce, chives, fresh chilli

SALT & PEPPER BABY SQUID Deep-fried squid with black pepper, spring onion, and fresh chilli. Served with Aioli sauce. CHICKEN TACOS (M) Minced chicken with guacamole, diced peppers and coriander chlorophyll

GRILLED HALLOUMI Fig jam, orange zest, fresh mint & extra virgin olive oil (GF)

WAGYU BEEF SLIDERS (3) Charcoal buns, bang bang sauce & pickled beetroot red onion

SPICY BUTTERMILK CHICKEN () Spring onion, pan-fried parsnip, and carrot with sesame oil & spicy mayo Bao Buns

PULLED BEEF BRISKET Slow-cooked beef brisket with spring onion and spicy mayo

SPICY BUTTERMILK CHICKEN () Spring onion, pan-fried parsnip and carrot with sesame oil & spicy mayo

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RIB EYE STEAK (220 grams) (GF) (with an additional £10 charge)

SIRLOIN STEAK (220 grams) (GF) (with an additional £10 charge) Sauce Options CREAMY MUSHROOM GRAVY CREAMY GREEN PEPPERCORN GRAVY

LAMB CHOPS with chives gravy & French beans Additional £5 charge BBQ CHICKEN MELT STEAK, with BBQ sauce & melted cheddar cheese (GF)

OFF THE BONE CHICKEN THIGH STEAKS with French begans (GF)

FUSION GRILL, two chicken thighs, lamb fillet & lamb chop served with French beans (GF)

CHICKEN CAESAR SALAD, Grilled chicken, iceberg lettuce, home-made croutons & parmesan crisps

SEABASS, arinated with thyme, smoked paprika, lime, served with celeriac puree, cherry jam caviar and citrus caviar (GF) CHEESE BEEF BURGER, Smashing beef patty with lettuce, tomato, onion, truffle mayo, topped with melted smoked-flavored cheddar cheese

BBQ CHICKEN MELT BURGER with truffle mayo, lettuce, tomato, onion, yellow melted cheddar cheese & bbq sauce

SWEET & SOUR CHICKEN, crispy chicken served with our homemade Sweet and Sour sauce & mixed vegetables

TRUFFLE PASTA Oyster and baby mushrooms with Parmesan

HALLOUMI & AVOCADO SALAD Sundried tomato, pomegranate, pear & French dressing

TRUFFLE FRIES WITH PARMESAN HANDCUT CHIPS (V) (VF) FRENCH FRIES (V) (VF) ROSEMARY BABY POTATOES WITH SMOKED SEA SALT () CHEESY FRENCH FRIES (V) (GF) MAC & CHEESE (V) CHERRY TOMATO AND SHALLOT SALAD (V) (GF) (VF) MASHED POTATO (V) (GF) RED CABBAGE COLESLAW (V) (GF)





ROCKSIDE BROWNIE

Indulgent chocolate brownie with the perfect fudge centre. Served with Vanilla ice cream $\left(\mathsf{V} \right)$

LOTUS BISCOFF CHEESECAKE

A delightful blend of Lotus Biscoff, accompanied by Kumquat and a caramelised sugar glass.

ALLERGIES: Please inform us of any allergies or dietary requirements before you order.

Unfortunately, it is not guaranteed that any product is 100% free of any allergens due to risk of cross contamination in our busy kitchen.

(VF) VEGAN FRIENDLY / (V) VEGETARIAN / (GF) GLUTEN FREE 🍈 NEW

NUTELLA CHEESECAKE

Soft Nutella cream cheese blend with a crunchy Oreo biscuit base served with mixed berries and custard $\left(\mathsf{V} \right)$

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