

## SMALL PLATES

<b>JALEPEÑO MONKFISH</b>	<b>9.5</b>
Monkfish tail in a Jalepeño crumb, wild garlic cream, dill and mustard mayonnaise	
<b>KOREAN FRIED CHICKEN</b>	<b>8.5</b>
Pomegranate and Gouchujang spiced sauce, spring onions, fresh chilli, sesame seeds (Gf)	
<b>WHITE ASPARAGUS</b>	<b>9.0</b>
With Serrano ham, smoky butterbean purée, chive oil (Gf) (Ve)	
<b>PANKO CHICKEN LOLLIPOPS</b>	<b>9.5</b>
Slow braised chicken legs in a panko crumb, charred asparagus, asparagus purée,	
<b>LAMB CUTLETS</b>	<b>9.5</b>
Derbyshire lamb cutlets pan seared, confit tomatoes, charred green pepper and feta sauce (Gf)	
<b>TERIYAKI CAULIFLOWER</b>	<b>7.5</b>
Crispy cauliflower in a barbecue teriyaki sauce, served with charred gem lettuce (Ve)	
<b>SWEET POTATO</b>	<b>7.5</b>
Roasted sweet potato, smashed avocado, pomegranate seeds, sunflower seeds, balsamic reduction (Gf) (Ve)	
<b>GAMBAS Y CHORIZO</b>	<b>9.5</b>
Shell on king prawns, picante chorizo, tomatoes, chilli, spring onions, garlic butter. Served with warm focaccia (Gfo)	
<b>BRAVETTE STEAK</b>	<b>9.5</b>
8oz flat iron steak, chive oil, peppercorn sauce (Gf)	

## SHARING PLATES

<b>MOZZARELLA FLATBREAD</b>	<b>12</b>
Fior de Latte mozzarella, San Marzano D.O.P tomatoes, sunblushed tomatoes, basil pesto balsamic reduction (V)	
<b>PULLED LAMB FLATBREAD</b>	<b>14</b>
Moroccan spiced lamb, tagine sauce, feta, raita, fresh chilli, pomegranate, spring onions	
<b>MEZZE BOARD</b>	<b>16</b>
Warm breads, mixed olives, stuffed bell peppers, sun dried tomatoes, smoked harissa hummus, onion jam, raita, olive oil (Ve)	
<b>CHARCUTERIE BOARD</b>	<b>20</b>
Cured meats, mixed olives, feta, warm breads, sun dried tomatoes, hummus, onion jam, stuffed peppers, olive oil	

## MAINS

<b>MOROCCAN SALAD</b>	<b>14</b>
Baby gem lettuce, Moroccan cous cous, pomegranate, asparagus, sweet potato, sunflower seeds (Ve)	
<i>add pulled Moroccan spiced lamb</i>	<b>4</b>
<b>FETTUCCINE</b>	<b>14</b>
Wild mushrooms, fettuccine, alfredo cream sauce, parmesan, fresh truffle, truffle oil (V)	
<i>add chicken supreme</i>	<b>4</b>
<b>TUNA NICOISE</b>	<b>19</b>
Tuna loin, fine beans, new potatoes, quail's egg, gem lettuce, olives and confit tomatoes (Gf) (Ve)	
<b>MONKFISH</b>	<b>21</b>
Wrapped in Parma ham, dauphinoise potatoes, charred asparagus, asparagus purée, petit pois, port jus (Gf)	
<b>8 OZ SIRLOIN STEAK</b>	<b>26</b>
Grass fed Derbyshire sirloin steak with Portobello mushroom, onion fritter, vine cherry tomatoes, rocket salad and skinny cut skin on fries (Gfo)	
<b>8 OZ FILLET STEAK</b>	<b>32</b>
Grass fed beef fillet, Portobello mushroom, vine cherry tomatoes, onion fritter, rocket salad, Dauphinoise chips (Gfo)	
<b>PORTOBELLO BURGER</b>	<b>14</b>
Portobello mushroom, onion jam, gem lettuce, sliced tomatoes, feta cheese, smoked aioli. Served with coleslaw and skinny cut fries (Ve) (Gfo)	
<b>CHICKEN FILLET BURGER</b>	<b>15</b>
Buttermilk fried chicken breast in a spicy crispy batter, Applewood smoked cheese, smashed avocado, smoked aioli, crispy onions. Served with coleslaw and skinny cut fries	
<b>BANK HOUSE BURGER</b>	<b>16</b>
8oz Derbyshire rump steak burger, smoked Applewood cheddar, smoked aioli, baby gem lettuce, sliced tomatoes, onion jam. Served with coleslaw and skinny cut fries (Gfo)	
<b>SIDES</b>	<b>4</b>
Olives (Ve) (Gf)	
Focaccia and harissa hummus (Ve)	
Dauphinoise chip (V)	
Mixed spring greens (Ve) (Gf)	
House salad (Ve) (Gf)	
Coleslaw (V) (Gf)	
Skinny fries (Ve) (Gf)	
Sweet potato fries (Ve) (Gf)	
Halloumi fries with sweet chilli dip (V) (Gf)	

V is for Vegetarian, (Ve) is for Vegan, (Vo) if for Vegetarian option available, (Ve) is for Vegan option available, (Gf) is for Gluten free and (Gfo) is for Gluten free option available. All dishes are prepared in an environment with a risk of cross-contamination from allergens. Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.