GARDEN ROOM
RESTAURANT

THE BANK HOUSE HOTEL

À LA CARTE MENU

COCKTAILS

Autumn Fall Margarita £12
Gold tequila, Cointreau, lime juice, pumpkin syrup

Blood Orange Spritz £13
Vodka, blood orange juice, grenadine, lime juice

PICKY BITS

3 FOR £20

Smoked Beetroot Hummus (VE) £9
Hazelnut dukkah, pickled shallot, toasted flatbread

Warm Sourdough £8
Whipped smoked butter, Marmite glaze

Buttermilk Fried Chicken £9
Secret sauce

Hot Honey Glazed Chorizo Bites (NGCI) £8

SMALL PLATES

Wild Mushroom & Truffle Arancini (NGCI) £12
Cep mayonnaise

Venison Scotch Egg (NGCI) £14
Juniper & blackberry ketchup, crispy shallot, micro celery

Whole Baked Camembert (NGCIA) £18
Caramelised onion chutney, toasted sourdough

Roasted Carrot, Black Garlic & Vadouvan Soup (NGCIA)(VE) £10
Toasted sourdough

Hot Smoked Chalk Stream Trout (NGCI) £14
Beetroot, horseradish, apple, dill

SALADS

Grilled Chicken Caesar Salad £11/19
Baby gem, focaccia croûtes, anchovies and parmesan

Crispy Beef Salad £11/19
Mooli, cucumber, edamame, spring onions, carrot, toasted sesame seeds, sweet chilli sauce
Also available with tofu

Crispy Halloumi Salad £11/19
Giant cous cous, roasted peppers, apricots, pomegranate and beetroot dressing

MAIN COURSES

IPA Battered Haddock & Chips (NGCI) £19.50
Crushed peas, tartare sauce, thick-cut chips

Halibut (NGCI) £36
Confit potato, hispi, wild mushrooms, brown shrimp, Champagne velouté

Gloucester Old Spot Pork Belly (NGCI) £30
Miso & parsnip purée, baby vegetables, pickled pear, hazelnut crumb, cider and calvados jus

Ravioli (VE) £22
Pumpkin & sage, chestnut crumb, pickled squash, sauce vierge

Beef Cheek £27
Parsley crumb, creamed potatoes, carrot, pickled walnut, red wine jus

Venison & Chestnut Pie £26
Creamed potato, parsnip purée, crispy kale, wild mushrooms, red wine

BRANSFORD GRILL

10oz Knightwick Beef Sirloin (NGCI) £38
Charred Roscoff onion, sautéed mushrooms, watercress and thick-cut chips

10oz Knightwick Gammon Steak (NGCI) £25
Caramelised pineapple, fried egg, watercress and thick-cut chips

8oz Beef Rump (NGCI) £30
Charred Roscoff onion, sautéed mushrooms, watercress and thick-cut chips

BURGERS

Burgers £20
Served on a toasted potato bun with secret sauce, gem lettuce, beef tomato, smokey pink kraut and skin on fries

Choose from:

8oz Knightwick Beef Burger

Buttermilk Fried Chicken Breast

Plant-Based Patty (VE)

Additional Toppings £1 each
Smoked streaky bacon
Monterey Jack cheese
IPA battered onion rings
Fried egg

SIDES & SAUCES

SIDES

Skin on Fries (NGCI) £5.50
Rosemary salt

Thick-Cut Chips (NGCI) £5.50
Rosemary salt

IPA Battered Onion Rings (NGCI) £5.50

Rocket & Parmesan Salad (NGCI) £5

Seasonal Vegetables £6

Creamed Mashed Potatoes £6
Go Cheesey £1.50

SAUCES

Brandy & Peppercorn (NGCI) | Diane (NGCI) £5

Guests on a dinner inclusive package have a £35 allowance per person to order from this menu.

Please advise your server if you have any allergies or dietary requirements as some dishes may contain allergens not listed in the menu description.

(VE) Vegan (VEA) Vegan Alterative Available (NGCI) Non-Gluten Containing Ingredients
Whilst we make every effort to ensure your meals are free from allergens, we are a small kitchen where all 14 allergens are present and cannot guarantee that all traces are eliminated.

Please note, a discretionary 10% service charge will be added to the bill, this goes directly to the team.

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DESSERT MENU

DESSERTS

Chocolate Delice £12
Sable, pistachio, morello cherry

Pumpkin & Maple Parfait (NGCI) £12
Pecan praline, oat crumble, vanilla ice cream

Apple Tarte Tatin £12
Rum & raisin ice cream

Crumble Topped Plum Frangipane (VE) £12
Pear, almond & cinnamon granola, plant based Chantilly cream

Bank House Cheeseboard £18
British cheeses, artisan biscuits, quince jelly, red grapes

COCKTAILS

Crème Brûlée Martini £12
Baileys, vanilla vodka, white chocolate liqueur

Gingerbread Martini £12
Vanilla vodka, Baileys, gingerbread syrup, double cream

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DIGESTIFS

Baileys Irish Cream £4.50
A blend of Irish whiskey & fresh dairy cream, flavoured with cocoa and vanilla

Disaronno £4.50
A sweet amber coloured Italian liqueur with a distinctive almond flavour

Limoncello £4.50
A vibrant, zesty and refreshing Italian lemon liqueur

Taylor's Vintage Port £5.50
A vibrant port with a wonderful freshness of plums and blackberry, a perfect accompaniment to the Bank House cheeseboard

Courvoisier VSOP £6
A fine Champagne cognac offering a perfect harmony between ripe fruit and subtle notes of liquorice

LIQUEUR COFFEES

A perfect after dinner treat. Select from our list of premium spirits expertly blended with our house-brewed coffee, finished with a touch of sweetness and crowned with fresh double cream.

Choose from the following:

Irish Coffee £9
Jameson Irish whiskey, house-brewed coffee, demerara sugar, double cream

French Coffee £9
Martell VS, house-brewed coffee, demerara sugar, double cream

Caribbean Coffee £9
Kraken Rum, house-brewed coffee, demerara sugar, double cream

Italian Coffee £9
Disaronno amaretto, house-brewed coffee, demerara sugar, double cream