

## À La Carte Menu

### Starters

<b>King Prawn Pil Pil</b> GFO	12.95	<b>Hummus, Olives and Crostini's</b> VE	6.00
<i>Succulent king prawns cooked in white wine and butter with fresh garlic and chilli served with fresh bread</i>		<b>Creamy Garlic Mushrooms</b> v	6.50
		<i>Served with a toasted garlic ciabatta</i>	
<b>Baked Camembert for Two</b> v GFO	16.00	<b>Homemade Soup of The Day</b> v GFO	6.50
<i>Topped with garlic and rosemary served with crostini's, tomato chutney and red onion chutney</i>		<i>Served with fresh bread</i>	
<b>Breaded Brie Bites</b> v GF	7.00	<b>Tomato and Basil Bruschetta</b> v VEO	6.50
<i>With chipotle chilli jam</i>		<i>With parmesan shavings and a balsamic drizzle</i>	
<b>Tomato Arancini</b> v GF	7.00	<b>Sriracha Buttermilk Chicken Goujons</b> GF	7.50
<i>With an arrabiatta sauce and parmesan</i>		<i>With an aioli dip</i>	

### Main Courses

<b>10oz Gammon Steak</b> GF	17.50	<b>Slow Braised BBQ Pork Rib</b>	21.00
<i>Thick-cut 10oz gammon steak served with hand cut chips, fried egg, pineapple and garden peas</i>		<i>Thick cut pork belly rib in a five-spice rub, smothered in BBQ sauce served with cajun seasoned fries, coleslaw and fresh corn on the cob</i>	
<b>10oz Staffordshire Rump Steak</b> GF	25.95	<b>The Bank House Burger</b> GFO	17.50
<i>Succulent, locally sourced 10oz rump steak served with hand cut chips, crispy onion rings, field mushroom and grilled tomato - recommended medium</i>		<i>Two 4oz chuck steak burgers topped with cheddar cheese, crispy bacon, stout onions and salad, served on a brioche bun with cajun seasoned fries and coleslaw</i>	
<b>10oz Staffordshire Sirloin Steak</b> GF	29.95	<b>Sriracha Buttermilk Chicken Burger</b> GFO	17.50
<i>Succulent, locally sourced 10oz sirloin steak served with hand cut chips, crispy onion rings, field mushroom and grilled tomato - recommended medium rare</i>		<i>Crispy battered sriracha chicken thighs topped with a rich blue cheese mayo on a bed of salad served on a brioche bun with cajun seasoned fries and coleslaw</i>	
<b>Add a side of homemade sauce to your steak for 3.50</b>			
Peppercorn Sauce	Stilton Sauce	Red Wine Sauce	Garlic Butter
<b>Homemade Chicken, Ham and Leek Pie</b>	18.50	<b>Coriander and Chickpea Burger</b> VE	17.50
<i>Individual shortcrust pastry pie filled with tender chicken, ham and leeks in a cream sauce, with seasonal vegetables and mash potato or hand cut chips</i>		<i>Coriander and chickpea burger topped with mint and chilli vegan mayo and shredded carrot on a vegan brioche bun served with cajun seasoned fries and salad</i>	
<b>Homemade Lasagne al Forno</b>	16.00	<b>Crispy Oriental Beef Salad</b> GF	17.00
<i>Layers of beef ragù and pasta sheets topped with béchamel sauce and mozzarella served with a toasted garlic ciabatta and dressed side salad</i>		<i>A salad of mixed leaves, red pepper, red onion and fresh chilli topped with crispy fried beef in a oriental style sauce</i>	
<b>Spring Vegetable Risotto</b> VEO GF	15.00	<b>Grilled Goats Cheese Salad</b> v	17.00
<i>Asparagus, baby courgette and peas with risotto rice in a mint and basil cream sauce - Add a grilled chicken breast for 5.00</i>		<i>Grilled goats cheese and beetroot with mixed leaves in a maple mustard dressing topped with toasted croutons and pecans</i>	
<b>Chicken and Spinach Alfredo</b>	17.50	<b>Hand-battered Cod</b> GF	17.00
<i>Tender chicken and fresh spinach with pappardelle in a garlic cream sauce, topped with parmesan</i>		<i>Fresh cod in a light and crispy batter served with hand cut chips, mushy peas and homemade tartar sauce</i>	
<b>Penne Arrabiatta</b> VEO	13.00	<b>Fillet of Sea Bass</b> GF	19.00
<i>Penne pasta in a fresh tomato, chilli and garlic sauce topped with parmesan shavings - Add a grilled chicken breast for 5.00</i>		<i>Pan seared sea bass fillet served on a bed of sautéed potatoes, tenderstem broccoli and tomato and basil sauce</i>	

### Something Extra

<b>Onion Rings</b> GF.....	4.00	<b>Seasonal Vegetables</b> GF.....	3.50
<b>Garlic Bread</b> .....	3.50	<b>Sweet Potato Fries</b> GF.....	4.50
<b>Cheesy Garlic Bread</b> .....	4.50	<b>Halloumi Fries</b> GF.....	5.00

GF - GLUTEN FREE V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION  
GFO - GLUTEN FREE OPTION

