

START

DUO OF SCOTTISH SALMON

hot smoked and smoked salmon, horseradish yogurt, baby capers, lemon zest, red onion rings, rocket and wholemeal bloomer.

DUCK AND MANGO SALAD

shredded duck confit, mixed leaves, bean sprouts, croutons and home made mango salsa.

ROPE GROWN MUSSELS

white wine, garlic, cream and grain mustard sauce with leeks and bacon.

BUTTERNUT SQUASH AND SPINACH RISOTTO CAKES

with parmesan, mascarpone, rocket, avocado and red pepper pesto.

SOUP OF THE DAY

with house bread.

SEARED THAI BEEF SALAD

spring onions, bean sprouts, cucumber, coriander, crispy shallots with a chilli and coconut dressing.

MAIN

PAN ROASTED SCOTTISH SALMON

crushed parsley potatoes, green beans, purple sprouting broccoli with whipped peppercorn butter.

CHICKEN STUFFED WITH STORNOWAY BLACK PUDDING

with sautéed Savoy cabbage, bacon lardons creamy mash potato and a red wine and rosemary jus.

MOROCCAN STYLED LAMB SHANK

with Middle Eastern spices, harissa, tomato, mixed fruit and coriander with fragrant rice, flat bread and raita.

STONE BAKED THIN CRUST PIZZA

choose from, cherry tomato, buffalo mozzarella and basil or chorizo, black pudding and red onion.

LASAGNE

layers of ground beef bolognese, pasta and cheese sauce, with hints of garlic and red wine served with Adamo side salad.

SEARED SEA BASS

with roasted vegetable and rocket risotto, herb olive oil, red pepper coulis and crispy pancetta.

FINISH

RHUBARB AND VANILLA CRÈME BRÛLÉE
with lavender short bread.

BANOFFEE PAVLOVA

banana, rich toffee sauce, and mascarpone.

CHEESECAKE OF THE DAY

fresh berries and fruit coulis.

FRESH FRUIT PLATE

with mango coulis and lemon sorbet.

CHOCOLATE SEMIFREDDO

with whipped cream and chocolate shavings.

EQUIS MIXED ICE CREAM

with biscotti and fresh berries.

DINNER

2 COURSES £17.50

3 COURSES £22.00

THE BANK
RESTAURANT

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