

# START

SOUP OF THE DAY  
with toasted focaccia bread.

TOMATO, MOZZARELLA SALAD  
with rocket, basil, red onion and olive oil.

BUTTERNUT SQUASH AND SPINACH  
RISOTTO CAKES  
with red pepper pesto and avocado.

THAI NOODLE BROTH  
rice noodle, mushrooms and pak choi infused with  
ginger, chilli, coriander and lemon grass.

EGGS BENEDICT  
poached egg, spinach, toasted muffin and hollandaise  
sauce.

GARDEN SALAD  
with new potatoes, green beans, mixed leaves, mint  
and a honey mustard dressing.

# MAIN

THAI VEGETABLE CURRY  
stir fried vegetables, creamy coconut sauce with rice  
and flat bread.

ROAST VEGETABLE RISOTTO  
with basil pesto, mascarpone, topped with a lightly  
poached egg.

SPAGHETTI  
with a creamy pesto sauce, courgettes, red peppers  
and mushroom.

NASI GORENG  
fragrant rice, mixed vegetables, coriander, coconut  
sauce topped with fried eggs.

WARM SALAD OF ASPARAGUS  
apple, pine nuts, rocket with reduced balsamic.

CHERRY TOMATO AND BASIL  
OMELETTE  
with red onion, house salad and garlic bread.

# 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.

# VEGETARIAN

We are delighted to offer these specially  
created vegetarian dishes to accompany our  
daily menus. Guests with other dietary  
requirements are encouraged to discuss  
these with their server and be assured that  
we will always do everything possible to  
meet your needs.

*Ross Wallace, Executive Chef*

THE BANK  
RESTAURANT

[WWW.ADAMOHOTELS.COM](http://WWW.ADAMOHOTELS.COM)