

The 26 Collection

2 COURSES FOR 26.00

Starters

Truffle & Leek Croquettes (V)

Truffle aioli, matured Italian cheese & chives

Salt Baked Beetroot (V)

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

Roasted Spiced Cauliflower (V)

Spiced cauliflower, tahini yoghurt, pomegranate, soy toasted sunflower & pumpkin seeds

Salt & Pepper Ribs

Sesame, spring onion & Gochujang ketchup

Crispy Fried Chilli Squid

Thai herbs, sweet chilli & noodle salad

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

Mains

Malayan Chicken Skewer

Marinated chicken thigh, sweet potato, chilli peanuts, lime yoghurt, coconut & coriander

Miso Glazed Aubergine (VG)

Pickled shiitake mushrooms, ginger, chilli & sesame, Sriracha sauce & sticky rice

Fish & Chips

Mushy peas & tartare sauce

The Ultimate Angus Beef Burger

Beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries

Tandoori Sea Bream

Tikka marinated sea bream fillet, aloo gobi, raita & coriander

Dry-Aged Rump Steak 275g

Angus | Cotswolds & West Country
Served with fries & peppercorn sauce
(£3.00 Supplement)

Additional Sides

Fries (V)

6.00

Add truffle & Parmesan 1.75

Mashed Potatoes (V)

6.00

Add truffle 1.50

Beef Dripping Chips

6.50

Maple Glazed Carrots (VG)

6.00

Tenderstem Broccoli, Chilli and Garlic (VG)

6.00

Creamed Leeks (V)

6.00

Mac & Cheese

6.50

Green Beans & Pistachio Butter (V)

6.00

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories

Scan this code.



BANK

RESTAURANT BAR & GRILL

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