

THE BANC

Valentines Menu

3 COURSE MEAL £78 PP
WITH A COMPLIMENTARY GLASS OF SPARKLING WINE
(ALCOHOL-FREE ALTERNATIVE AVAILABLE)

Starters

CHICKEN LOLLIPOPS

Pan asian infused lollipops with chilli garlic sauce

DYNAMITE PRAWNS

Bang Bang sauce, chives, fresh chilli

WAGYU BEEF SLIDERS (3)

Charcoal buns, bang bang sauce, pickled beetroot red onion

GRILLED HALLOUMI

Fig jam, orange zest, fresh mint and extra virgin olive oil (GF)

ARANCINI

Crispy risotto bites with a light truffle flavour, served with saffron mayo

Mains

MISO SALMON

Marinated in homemade miso sauce, served with potato purée and vegetable bouquet

RIB EYE STEAK

WITH ADDITIONAL £10 CHARGE

Served with vegetable bouquet (GF)

Sauce Options

Mushroom gravy & Creamy green peppercorn (GF) (VF)

FUSION GRILL

Two chicken thighs, lamb fillet & lamb chop, served with vegetable bouquet (GF)

BBQ MELT COMBO

Grilled chicken fillet with barbecue sauce and melted cheese, topped with rolled lamb fillet

LOBSTER & PRAWNS LINGUINI

With homemade creamy tomato sauce

SURF & TURF BURGER

Lamb fillet topped with melted cheese and tiger prawns, served with saffron mayo, lettuce, tomato, and onions

HALLOUMI AVOCADO SALAD

Cos lettuce, cherry tomatoes, pomegranate seeds, and homemade French dressing

Sides

SKIN-ON FRIES (V) (VF)

MAC & CHEESE (V)

SWEET POTATO FRIES (V) (VF)

POTATO PUREE (V) (GF)

BASMATI RICE (V) (GF)

RED CABBAGE COLESLAW (V) (GF)

Dessert

A SWEET CHEF'S SURPRISE TO SHARE WITH YOUR LOVED ONE

Vegan option available upon request



 THEBANC

ALLERGIES:

Please inform us of any allergies or dietary requirements before you order. Unfortunately, it is not guaranteed that any product is 100% free of any allergens due to risk of cross contamination in our busy kitchen.

(VF) VEGAN FRIENDLY

(V) VEGETARIAN

(GF) GLUTEN FREE

