BANK RESTAURANT AND BAR

Desserts	
Lemon tart, marinated raspberries	6.50
Sticky toffee pudding, butterscotch sauce (v)	6.50
Chocolate fudge pudding, vanilla ice cream (v)	6.50
Crème brûlée, lemon shortbread (v)	6.50
Chocolate brownies, vanilla ice cream (n) (v)	6.50
New York cheesecake, spiced berry coulis (v)	6.50
To share	
Valrhona hot chocolate toffee fondue, fresh berries, toasted marshmallows (n)	13.50
Pudding plate: sticky toffee pudding, chocolate brownie, crème brûlée, lemon posset & raspberries <i>(n) (v)</i>	14.50
Ice cream, sorbet served with biscotti (n)	
Maltesers* (v)	5.50
Vanilla (v)	5.50
Chocolate (v)	5.50
Raspberry (v)	5.50
Lemon sorbet (v)	5.50
Chocolates	
Six handmade chocolate truffles with hazelnut liqueur (n) (v)	3.50
Cheese board	
Regional British cheeses, celery, apple chutney, crackers	7.5
3 cheeses 4 cheeses	7.50 9.50
5 cheeses	11.50
With our selection of cheeses we recommend a glass of Ramos Pinto Ruby Port 100ml	6.00

All prices are in £ & inclusive of VAT. There is a discretionary 12.5% service charge added to your final bill Private dining rooms are available for hire

All spirits & liqueurs served in 50ml measures unless otherwise stated

(n) denotes dishes which contain nuts or traces of nuts (v) denotes dishes which are vegetarian

Due to the presence of nuts in our restaurants, there is a small possibility

that nut traces may be found in any of our items

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Dessert wine			
Moscato Passito, Araldica, Italy, Piedmont, 2003	glass 125ml 4.30	bottle 375ml 12	2.7
Monbazillac, Domaine de Grange Neuve, France, Monbazillac		bottle 500ml 1	6.8
Ramos Pinto, Porto Reserve	glass 100ml 6.00	bottle 3°	39.0
Ramos Pinto 10yr old, Quinta De Ervamoira	glass 100ml 6.75		
Coffees, teas & infusions			
Сарриссіпо		:	2.9
Espresso		:	2.2
Large espresso		:	3.2
Latte		:	2.9
Americano		:	2.2
Mocha		:	2.9
Hot chocolate		:	2.9
Breakfast tea		:	2.2
Earl grey		:	2.2
Camomile		:	2.2
Fresh mint tea		:	2.2
Peppermint tea		:	2.2
Fruit infusions		:	2.2
Liqueur coffees			
Baileys Coffee			5.9
Calypso Coffee (Tia Maria)			5.9
French Coffee (Courvoisier)			5.9
Irish Coffee (Tullamore Dew)			5.9
Highland Coffee (Famous Grouse)			5.9
Italian Coffee (Gallinao Authenica)			5.9
Jamaican Coffee (Bacardi Oro)			5.9
Brandy			
Courvosier VS			6.7
Remy Martin VSOP			7.2
Remy XO		3:	37.0
Baron di Sigognac Bas Armagnac			7.2
Liqueurs			
Cointreau			5.9
Frangelico			5.9
Disaronno			5.9
Drambuie			5.9
Sambuca			5.9
Black Sambuca			5.9
Grand Marnier			5.9
Kahlua			5.9
Galliano			5.9
Baileys			5.9