

BUENAS NOCHES AT THE BANK



Mediterranean evenings
with bold flavours, relaxed
dining and fresh cooking in
the heart of Usk from 5pm
Thursday - Saturday.

SPECIALITY NIBBLES

Spiced Mediterranean Nuts Pistachios and cashews with paprika, thyme and sea salt.	£4.50	Dolmades Vine leaves filled with herbed lemon rice.	£5
Marinated Olives Olives marinated with citrus, garlic and herbs.	£4.50	Halloumi Fries Honey and rose harissa yoghurt.	£5
Warm Flatbreads and Mezze Dips Hummus, tzatziki, whipped feta and baba ghanoush.	£6		

SIGNATURE MEZZES

£7.50

Vibrant small plates inspired by the Mediterranean and North Africa.

Two or three mezzes plus a side are recommended for a complete meal.

M/C - upgrade mezze to a
main course portion with two
sides for £20.

Deep Fried Brie Crisp farmhouse brie with caramelised onion marmalade.		Mediterranean Fish Stew M/C Seafood simmered with tomato, fennel, garlic, cream, herbs and white wine.		Lamb Kofta M/C Chargrilled minced lamb with cumin, garlic, herbs and mint yoghurt.
Falafel Herb spiced chickpea fritters with tahini yoghurt.		Prawn Tava King prawns sautéed with garlic, chilli, tomato and herbs.		Pork Souvlaki M/C Greek lemon herb pork skewers.
Persian Lentil and Feta Soup Saffron spiced red lentils with crumbled feta.		Beef Stifado M/C Greek Cypriot beef braised in tomato, red wine and warm spices.		Chilli Beef M/C Premium minced beef braised in spiced tomato and Rioja reduction.
Mediterranean Tart of the Day Seasonal vegetables, herbs and cheese.		Drunken Pork M/C Slow braised pork with cider, peppers, garlic and herbs.		Halloumi and Sucuk M/C Grilled halloumi paired with spicy Turkish sausage.
Goats Cheese Bruschetta Toasted bread with goats cheese and onion marmalade.		Chicken Tagine M/C North African braised chicken with saffron and warm spices.		Chicken Shawarma Bruschetta Shawarma spiced chicken with garlic yoghurt on toasted flatbread.
Catalan Bean Cassoulet White beans slow cooked with tomato, smoked paprika and herbs.		Chorizo al Vino M/C Spanish chorizo braised in red wine and smoked paprika.		Loaded Nachos Crisp nachos with sour cream, smashed avocado and chilli beef.
Whitebait Crisp fried whitebait with lemon mayo.		Pesto Chicken M/C Chargrilled chicken with basil, garlic, lemon and parmesan.		Oriental Marinated Pork and Beef Noodle Salad M/C Herb packed noodles tossed with marinated pork and beef, chilli, lime and toasted sesame.
Salt and Pepper Squid Crisp squid with cracked pepper, chilli and sea salt.		Chicken Souvlaki M/C Oregano, lemon and olive oil marinated chicken.		<i>Add grilled halloumi £3</i>
Calamari Tender calamari with garlic, lemon and herb mayo.				

For desserts see overleaf

MAINS

Kleftiko Slow braised lamb shank, buttered mash, wilted greens and a rich red wine rosemary jus.	£19	Vegetable Moussaka Aubergine, courgette, potato, spinach and béchamel, served with trimmings and mixed leaves.	£17
Corn Fed Chicken Caesar Chicken, creamy Caesar, croutons, sundried tomatoes and parmesan.	£19	Chicken Goats Cheese Parma Ham and Chorizo Tagliatelle Chargrilled chicken, goats cheese, Parma ham and chorizo in a sundried tomato, garlic and cream reduction.	£16
Oven Roasted Monkfish Prawns, chorizo, champagne cream, mash and wilted greens.	£23	Vegan Vegetable Tagine Slow cooked chickpeas, courgette, aubergine, peppers and apricots in saffron, cinnamon and warm Moroccan spices served with saffron rice.	£17
Chargrilled Pork Tomahawk Served with a whole grain mustard and mushroom sauce with buttered mash.	£19	Mixed Grill Chicken souvlaki, pork souvlaki, lamb kofta, steak, prawns, halloumi, Greek salad, straw fries and grilled tomato.	£26
Meat Moussaka Beef and lamb layered with aubergine, potato and golden béchamel, served with trimmings and mixed leaves.	£19		

SIDES

£4.50

Designed to compliment our mezzes perfectly and elevate any main course.

Fries • Truffled Fries • Sweet Potato Fries • Buttered Mash • Seasonal Vegetables
Warm Flatbreads • Warm Flatbread with Olive oil and herbs • Greek Salad
Caesar Salad • Rikinta • Add grilled halloumi £3 supplement.

BRUNCH

Sourdough Toast £4
With butter and jam or marmalade.

Granola Yoghurt Bowl £7
Greek yoghurt, organic granola, berry compote and honey.

Smashed Avocado on Toast £7
Seasoned avocado with sun blushed tomatoes.

Add salmon £5, feta £2, ham hock £4, egg £2, chorizo £3.

Sausage or Bacon Bap £6
Crispy bacon or sausage in brioche.

Creamy Scrambled Eggs £9.50
Soft buttery eggs on warm sourdough.

Add salmon £5, feta £2, ham hock £4 or chorizo £3.

Eggs Royale £11.50
2 rich yolk poached eggs on a toasted Hobbs breakfast muffin, with smoked salmon, topped with homemade hollandaise sauce.

Eggs Benedict £10.50
2 rich yolk poached eggs on a toasted Hobbs breakfast muffin, with Wiltshire ham, topped with homemade hollandaise sauce.

Shakshuka £10
Eggs baked in tomato and pepper sauce with warm spices.

Moroccan Flatbread M/C £11
Chicken, lamb, falafel or halloumi with rose harissa, pomegranate and yoghurt.

Turkish Menemen £9.50
Eggs with tomatoes, peppers, onions and Aleppo pepper.

Wild Mushrooms on Toast £8.50
Creamy garlic and thyme mushrooms on sourdough.

French Toast £9.50
Caramelised brioche with bacon and maple or berries and honey.

TOASTIES AND DELI SANDWICHES £7

Freshly made toasties or deli sandwiches.

Please see our deli counter or daily board for today's selection.

LUNCH

The Bank Wagyu Burger M/C £11
Wagyu beef, melted cheese, bacon, lettuce and tomato.

Mediterranean Chicken Fillet Burger M/C £8.50
Crispy chicken with cheddar, sriracha mayo and tomato.

Cod Fish Finger Bap M/C £7
Tempura cod, tartare and rocket.

Steak Sandwich M/C £9.50
Rare steak on bread of the day with mixed leaves.

Homemade Quiche £9
Mediterranean quiche with mixed leaves and chutney.

Soup of the Day £6.50
With toasted sourdough.

Stew of the Day M/C £10
Slow cooked stew served with sourdough.

SIDES £4.50

Fries

Truffled Fries

Sweet Potato Fries

Seasonal Vegetables

Warm Flatbreads with Olive Oil and Herbs

Greek Salad

Caesar Salad

Rikinta

chickpea and saffron infused rice cooked with a shallot butter

DESSERTS

£7

Baklava
Crisp filo with walnuts, pistachios, honey syrup and ice cream.

Aegean Blueberry Cheesecake
Silky vanilla cheesecake served with Aegean blueberry compote and a light touch of lemon.

Lemon Tart
Sharp silky lemon filling in buttery pastry with double cream.

Sticky Toffee and Banana Pudding
Warm banana and date sponge with rich toffee sauce and vanilla ice cream.

Chocolate Orange Tart
Dark chocolate with orange zest and whipped cream.

Eton Mess
Mediterranean Eton mess with berries and whipped cream.

Cypriot Rizogalo
Traditional Greek Cypriot rice pudding scented with cinnamon and vanilla, and served with a Greek honey or berry jam.

Ice Cream Selection
Premium ice creams and sorbets.

The Bank is available for private hire, please enquire with a member of staff or contact:
enquiries@thebankusk.com • Tel: 01291 76 90 90

