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*“One of the very
nicest things
about life is the
way we must
regularly stop
whatever it is we
are doing and
devote our
attention to
eating”*

Luciano Pavarotti

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EBANK.

STARTERS

Tiger beer battered king prawns with wasabi mayonnaise (a)	55
Spicy confit duck samosas with a plum and pineapple dipping sauce	40
Mini Left Bank burgers	45
Rustic thai fish cakes with sweet chilli sauce	40
Classic buffalo mozzarella and vine ripened tomato caprese (v)	55

SALADS

Blackened chicken salad with mint and citrus cous cous	65
Hot sesame beef salad with asparagus and cherry tomatoes	85
Classic caesar salad with foccacia croutons and turkey bacon	65
Beef chorizo salad with roquette, vine cherry tomatoes, parmesan and balsamic dressing (n)	75
Left Bank house salad: mixed asian leaves, cucumber, cherry tomato, red onion and mixed bell peppers with grain mustard dressing (v)	55

SANDWICHES

All sandwiches served with your choice of rock salt chips or house salad

Classic roast chicken club sandwich	55
Steak ciabatta with crispy leaves and caramelised onions	75
Tandoori marinated chicken wrap with mint and yogurt chutney	65
Left Bank burger: prime ground beef served in a brioche bun with slices of tomato, pickles & red onion topped with swiss cheese	85
Grilled flat bread wrap with roquette, mozzarella, tomatoes and basil pesto (v)(n)	55



FISH

Smoked salmon linguine with spinach & asparagus and finished with dill and lemon mascarpone	75
Fillets of sea bream with fennel purée, marinated roasted vegetables, balsamic reduction and basil oil	105
Left Bank fish & chips with Tiger beer batter, mushy peas and homemade tartar sauce (a)	75
Fish pie with smoked salmon and cream dori in a creamy white sauce topped with mashed potato	85
Maple glazed paprika salmon with crushed mint potatoes and mango salsa	99

MEATY

12 oz Rib eye	135
8 oz Fillet <i>with roast vine tomatoes and a portobello mushroom</i>	140
Sides horseradish mash, rock salt fries or new potatoes	
Sauces peppercorn (a), béarnaise	
Beouf bourguignon with horseradish mashed potato (a)	99

MAINS

Mixed souvlaki: three succulent skewers of garlic and lime marinated lamb, teriyaki chicken and marinated beef alongside mint chutney, arabic bread and endive salad	99
Chicken breast stuffed with ricotta, spinach, turkey bacon & sundried tomatoes, served with sautéed potatoes and a mushroom cream sauce	85
Roasted lamb loin served with a celeriac purée, shallots, pea pesto and a red wine gravy (a)(n)	99
Goat's cheese tart with wild mushrooms, red onion, baby tomatoes served on a bed of baby spinach (v)	70
Pea & leek risotto finished with a soft poached hen's egg and truffle oil (a)(v)	65

The logo for Left Bank, featuring a stylized 'L' and 'B' icon to the left of the word 'BANK' in a bold, distressed, sans-serif font.

SHARERS

Bad boy:	110
Onion bhajis, spicy dhal balls, tandoori chicken and vegetable cutlets with mini poppadoms, mint and coriander dip and roast tomato dip	
Middle Feast:	110
Stuffed vine leaves, chilli prawns, beef kofta, marinated chicken skewers, mint and yogurt dip, houmous and arabic bread	

SIDES

New potatoes with sea salt and crushed pepper	28
Rock salt chips with basil & garlic mayonnaise	28
Mixed vegetables	28
Green vegetables	28
Baby house salad	28
Selection of breads with olive oil and balsamic vinegar	28
Arabic bread and sundried tomato houmous	28
Moorish olives	28

DESSERTS

Warm chocolate cake with seville orange marmalade, chocolate sauce and orange syrup	35
Sticky toffee cake with toffee sauce and vanilla ice cream	38
Apple cobbler with chantilly cream	35
Raspberry and vanilla crème brûlée with vanilla ice cream (a)	38

LIQUEUR COFFEES

Irish coffee	37
Calypso coffee	37
Nuts and coffee	37
Norman coffee	37
Mexican coffee	37
Baileys latte	37



WINE DIRECTORY

WHITE WINES

	g	b
Left Bank Chardonnay <i>Southern France</i> Crisp and light with aromas of pineapple; a perfect balance of oak and fruitiness	36	180
Lumina Pinot Grigio <i>Veneto, Italy</i> Light, zesty and refreshing; the classic Italian grape produces an amazingly quaffable summer tippie	39	190
Skuttlebutt Sauvignon Blanc/Semillon <i>Margaret River, Australia</i> These Bordeaux grapes are blended beautifully in this quirky Aussie classic. Stoned fruits and citrus peel rounded off with a mellow, lingering finish	43	210
Torres Viña Sol <i>Cataluña, Spain</i> A perennial favourite at Left Bank; The Viña Sol is the perfect summer wine. Easy drinking, fruity and refreshing with just a hint of fennel	43	210
Peter Lehmann Riesling <i>Eden Valley, Australia</i> One of the most popular Rieslings on the market, Peter Lehmann has created a steely, brittle and zesty wine which is as good with food as it is enjoyed by itself	45	220
Mud House Sauvignon Blanc <i>Marlborough, New Zealand</i> Mud House leads with the classic Marlborough flavours of gooseberry, asparagus and green apples with just a hint of passion fruit. This wine typifies everything that made the New Zealand Sauvignon so famous	48	240
Château Ste. Michelle Chardonnay <i>Washington State, USA</i> A big and bold Chardonnay from Columbia Valley, Château Ste. Michelle barrel ferment this wine to give it an amazing burst of flavour with tropical fruits, a touch of acidic citrus and a luscious lingering oaky after taste	53	260



RED WINES

	g	b
Left Bank Syrah <i>Southern France</i> Dark fruits, light tannins and a hint of oak and chalk on the finish in this easily enjoyable red	36	180
Smoking Loon Syrah <i>California, USA</i> A great flavour-led wine from the Smoking Loon winery. Big berry fruits, a pleasant roundness and a good body make this a really enjoyable wine at any time of day	39	190
Valdivieso Merlot <i>Central Valley, Chile</i> Dry, smooth and well-balanced, red and black currants mix decadently with dark chocolate and cherry	42	200
Stump Jump Red <i>McLaren Vale, Australia</i> The D'Arenberg's take on the Rhône blend of Grenache, Syrah and Mourvedre is much more 'fun' than its French counterpart. Stump Jump has acquired a very loyal following and is a must-try wine	45	220
Bolla Valpolicella <i>Verona, Italy</i> Light, fragrant and smooth. The Valpolicella region now ranks second only to Chianti in Italian wine production because of its enjoyable and appealing style. A great match for food and easily enjoyable on its own	48	240
Skuttlebutt Shiraz Cabernet Sauvignon <i>Margaret River, Australia</i> Another quirky wine from one of Australia's most increasingly popular producers. This predominantly Shiraz blend is mellow and full with great winter berry flavours and a hint of oak	48	240
Torres Celeste Tempranillo , <i>Ribera Del Duero, Spain</i> This multi-award winning red begins with dark cherry, pepper and liquorice on the nose. The palate bombards the taste buds with intense fruity flavours and ripened tannins. Celeste really is 'out of this world'	53	260

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ROSÉ WINE

Bardolino Chiaretto *Veneto, Italy*

A more classical style of rosé, the Chiaretto carries hints of wild strawberry and raspberry but also a good level of citrus and grapefruit. A perfect rosé for matching with food.

g b

36 190

Santa Digna Cabernet Rosé *Curico Valley, Chile*

This wine was voted best Rosé in the 2007 Vinexpo in Bordeaux and is blissfully veiled with strawberries, red currants and pink grapefruit on the nose. The medium-dry palate is bursting with summer fruits, grapefruit and citrus.

42 200

CHAMPAGNE AND SPARKLING WINE

Moët & Chandon Brut Imperial N/V

A classic non-vintage Brut from one of the largest Champagne houses in the world. Dry, crisp and biscuity with good citrus and fruit flavours, the original Champagne style.

120 695

Veuve Clicquot Yellow Label Brut N/V

If you can measure the success of a Champagne house by the consistent quality of its N/V wines then Veuve Clicquot has been at the top of its game for centuries. Great nutty undertones and full fruit flavours give this wine great character and style.

- 795

Moët & Chandon Brut Imperial N/V Rosé

Great body and flavour, suggestions of summer fruits and berries and a picture perfect rosé hue give this Champagne a wonderful feel of quality and body.

- 895

Veuve Clicquot Vintage Rosé 2002

Veuve's rosé Champagnes have always carried a great reputation. This 2002 vintage has a delicate pink hue and notes of wild strawberry, raspberry and gooseberry on the nose, developing to subtle flavours of fig and fresh almond on the palate

- 1350

Dom Perignon Vintage 2000

Dom Perignon's 2000 Vintage is dry, subtle and elegant with notes of biscuit, citrus and lemon peel. Its ageing has relaxed and toned the flavours and gives it wonderfully smooth and refreshing bubbles.

- 1950

Prosecco di Valdobbiandene 2008

Light and zesty with a refreshing zing, subtle tones of citrus, bread, and nuts come through in harmony in this classic Italian sparkling wine.

55 290

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