

White Wine

125ml | 175ml | Bottle

Las Condes Sauvignon

Intensely floral with elderflower tones and a grassy quality. The palate reflects the same fruit profile with a crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body
£3.75 | £4.75 | £17.95

Castillo Monjardin Chardonnay

Upfront and intense aromas of green apple. The mouthfeel is powerful, unctuous and rich with well-blended hints of acidity and sweetness. Pleasant lingering finish
£4.00 | £5.00 | £19.00

Organic Pinot Grigio Terramore

A complex, mineral Pinot Grigio from 100% organically grown grapes
£4.20 | £5.30 | £21.00

Beronia Rioja Blanco

Made from 100% Viura with no oak contact, this super tasty white Rioja is fantastically bright with flavours of green apple, mango and a bright citrusy finish
£4.60 | £5.80 | £23.00

First Dawn Sauvignon Blanc, New Zealand

A classic Kiwi Sauvignon Blanc, packed with vibrant citrus and grassy flavours along with refreshing acidity and a crisp, dry finish
£23.00

Gavi Salluvii Doc Casterlari Bergaglio

Produced from the grapes of several vineyards "Salluvii" refers to the ancient names of the Gavi region. Clean and fresh with aromas of fruit and a good mouth feel
£27.00

Rosé Wine

125ml | 175ml | Bottle

Ca'lunghetta Pinot Grigio Rosato

An excellent example of Pinot Grigio that is fuller in the mouth than most Italian Pinot Grigio. This has good weight, minerality and stone fruit flavours on the palate and finish
£4.20 | £5.30 | £21.00

Zinnia Zinfandel Rose, USA

An easy drinking wine with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apples
£3.90 | £4.90 | £19.00

Cocktails £7.50

Aperol Spritz

Aperol, Prosecco, Fresh Sliced Oranges, Soda

French Martini

Vanilla Vodka, Chambord, Simple Syrup, Pineapple Juice

Espresso Martini

Vanilla Vodka, Espresso, Coffee Liqueur, Simple Syrup

Watermelon Cooler

Midori Melon, Vodka, Cranberry Juice & Fresh Lime

Drumstick

Vanilla Vodka, Chambord, Cranberry Juice, Simple Syrup

Elderflower Fizz

Hendrick's Gin, St-Germain Elderflower Liqueur, Apple Juice, Soda

Negroni

Campari, Martini Rosso, Tanqueray 10

Old Fashioned

Bourbon, Orange Bitters, Sugar

BANCO

BAR & KITCHEN

Desserts

Tiramisu Homemade italian classic trifle	6.5
Sticky toffee pudding Served hot with vanilla ice cream	6
Dessert of the Day	poa
Cheeseboard Selection of cheese, frozen grapes, crisp italian bread & chilli jam Add dessert wine wine	8 3
Affogato Vanilla ice cream drowned in espresso Add amaretto/frangelico	5 2.5
2 Scoops Ice Cream 2 scoops of your choice, vanilla, chocolate strawberry, raspberry ripple	4
Banco Sundae Whipped cream, fresh fruit, sweet wafer your choice: vanilla, strawberry, chocolate fudge brownie	6.5
Panna Cotta Please ask server for todays flavour	7
Bombolini Fried pizza dough, cinnamon sugar, nutella	7

Champagne & Fizz

125ml | Bottle

Botter Prosecco Spumante Doc

Pale yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet. Well-balanced and light bodied.
£6.95 | £24.95

Laurent-Perrier NV Champagne Brut

Fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.
£55.00

Laurent-Perrier NV Rose

A fabulous Rose Champagne bursting with fresh, summer fruits with a dry finish and violet/floral hints. Elegantly fresh and fruity.
£69.00

Moet Imperial Ice Limited Edition

The latest addition to the Moet et Chandon range, Ice Imperial is a demi sec style of Champagne, designed to be served over ice. A fantastically balanced Champagne its style is distinguished by its bright fruitiness, its seductive palate and its elegant maturity.
£55.00

Cristal Louis Roederer

Intense aromas of white flowers, citrus and red berries then notes of toast and oak followed by white soft fruit and peach flavours and a beautifully structured palate. The jewel of the Roederer House.
£250.00

Draft Beers

Half Pint | Pint
Pavha £2.55/ £4.95

Staropramen £3.00 / £5.50

Bottled Beer & Cider:

Moretti 330ml £4.40
Peroni Rosso £4.30
Erdinger Alcohol Free Beer £4.50
Rekorderlig £4.95

Red Wine

125ml | 175ml | Bottle

Las Condes Merlot

An attractive nose with ripe red and stone fruits overlaid with a herb al quality. On the palate these develop to show ripe plum and prune flavours with accessible structure
£3.75 | £4.75 | £17.95

Cosmina Pinot Noir

Gorgeous flavours Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste
£4.00 | £5.00 | £19.00

Caleo Montepulciano D'abruzzo

Deep, ruby red colour with violet highlights and a pleasant and fruity bouquet. Dry and round on the palate with hints of red fruit. The finish is medium bodied with soft tannins and good acidity
£4.20 | £5.30 | £21.00

Goyenechea Malbec Mendoza

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits
£4.60 | £5.80 | £23.00

Negroamaro Schola Sarmenti

A rich, intense, deeply fruity red from sunny Puglia. Full of blackberries, blackcurrants and spice. Long and velvety
£5.00 | £6.20 | £25.00

Marques De Vitoria Rioja

Attractive cherry - red evolving to ruby-red/ The nose shows warmth with dry notes from the barrel; vanilla and cinnamon. Background of blackberries and strawberries. Well-structured in the mouth with light tannins. Long finish, where the oak predominates
£26.00

Barolo Araldica

With all the tell tale Borolo characteristics of tobacco, leather and rose scented aromas from the Nebbiolo. This wine is pleasingly plump fruit, round silky texture and a long luxurious finish.
£29.00

Amarone Classico Domini Veneti

With gentle aromas of lavender and violets, this wine is full bodied and rich. With classically Italian black cherry flavours and complexity from bitter chocolate and prunes
£47.00

Gins

Choose from our selection of your favourite gins, each paired carefully with the perfect garnish to make even more delicious

Bombay £4.25

Fresh sliced lemon & lime

Hoxton Pink Gin £4.95

Fresh raspberries & lime

Tanqueray No.10 £4.95

Lemon & fresh thyme

Hendricks £4.50

Cucumber & fresh mint

The Botanist £4.95

Black peppercorns, fresh strawberries & basil

Brockmans £4.50

Fresh blueberries & pink grapefruit

Caorunn £4.50

Fresh sliced red apple

Choose from our selection of Fever-Tree tonics £2.00

Premium Indian Tonic
Refreshingly Light Indian Tonic
Mediterranean Tonic
Elderflower Tonic
Refreshingly Light Cucumber Tonic

Cicchetti Plates

Bread & Oil Selection of homemade breads, sourdough, focaccia, balsamic & evoo	5
Antipasto Carne Selection of cured meats, music bread	9
Antipasto Formaggi Selection of cheese, frozen grapes, music bread & chilli jam	8
Antipasto Banco (Serves 2) Cured Italian meats, house pate, selection of cheese, frozen grapes, olives, music bread	17
House Olives Bella di Cerignola marinated olives	4.5
Balsamic Onions	4.5

Primi Piatti

Seasonal Minestrone (gf) (v) Freshly prepared seasonal Tuscan soup, homemade bread/gf bread	5
Tempura Prawns Light chilli coriander batter, king prawns, saffron aioli	9
Gambas Pil Pil (gf) King prawns, sweet chilli, garlic, white wine, homemade crostino/gf bread	9.5
Banco Arancini Deep fried filled rice balls, please ask for todays selection	7
House Pate Homemade chicken liver pate, chutney, homemade crostino	
Cozze Bianco (gf) Fresh mussels, cream, garlic, onions, leek, dill, sage, parsley, white wine, homemade crostino/gf bread	
Cozze Rosso (gf) Fresh mussels, napoli sugo, onion, chilli, garlic, white wine, parsley, homemade crostino/gf bread	
Mozzarella Fritti (v) Deep fried breaded mozzarella, garlic mayo dip	7.5
Tempura Chicken Light chilli & coriander batter, strips of chicken, sweet chilli tomato dip	8
Tuscan Meatballs Fresh herb ground beef & pork meatballs, chilli, nutmeg, parmesan, napoli sugo, homemade garlic crostino	8
Calamari Fritti Seasoned lightly floured crispy tender squid, saffron aioli	9.5

Breads

Focaccia Traditional Italian crisp bread, rosemary, olive oil, sea salt Add cheese	7 1.5
Focaccia Pomodoro Traditional Italian crisp bread, fresh cherry vine tomatoes, rocket, garlic, parmesan shavings, evoo Add parma ham	9 3
Crostino Classica Toasted Italian bread, fresh cherry vine tomatoes, basil, rocket, sea salt, parmesan, evoo	7
Crostino Nduja Toasted Italian bread, nduja paste, goats cheese, rocket, balsamic glaze	8.5
Pane all'aglio Toasted Italian bread, garlic butter, evoo Add mozzarella 1.5	4

Salads

King Prawn & Chorizo Chorizo, king prawns, chilli, garlic, herb crouton, mixed leaf salad, evoo	9/16
Goats Cheese Baked goats cheese, beetroot, caramelised red onion, balsamic, honey & candied walnut salad	8/15
Caprese Fresh buffalo mozzarella, roasted cherry vine tomatoes, fresh basil, rocket, evoo	9/16
Grilled Chicken Ceasar Crisp iceberg lettuce, garlic croutons, warm chicken, parmesan shavings, fresh anchovies, caesar dressing Add king prawns	14 6

House Specialities

Ragu Fettuccine, slow roasted beef shin, red wine, roasted cherry tomatoes, garlic, beef jus, parsley, parmesan	15
Gamberoni Linguine, king prawns, lobster bisque, fennel, cherry tomatoes, chilli, garlic, white wine, lemon, evoo	16
Veal Milanese Veal escalope in lemon parmesan & panko breadcrumb, pasta napoli or please choose 2 options from our sides section	20
Veal Saltimbocca Pan fried veal escalope, topped with parma ham, lemon & sage butter, please choose 2 options from our sides section	20

Secondi

Sri Lankan Style Curry (gf) Sri Lankan style curry, lemongrass, onions, garlic, chilli, lime, tomato, coconut milk, rice & naan bread/gf bread. Your choice: Vegetable 14 / Chicken 17	8
Veal Marsala Lightly floured veal escalope, butter, marsala wine, fresh rosemary, garlic & cream, please choose 2 options from our sides section	9
Stroganoff (gf) French mustard, onion, cream, tomato, mushrooms, paprika, brandy, red wine & rice. Your choice: Beef 26 / Chicken 18	9
Chicken Milanese Chicken escalope in lemon, parmesan & panko breadcrumb, pasta Napoli or choose 2 options from our sides section	7.5
Chicken Parmigiana Chicken escalope in lemon, parmesan & panko breadcrumb, topped with Napoli sugo & mozzarella, pasta Napoli or choose 2 options from our sides section	8
Chicken Saltimbocca Breast of chicken, parma ham, garlic, lemon & sage butter, choose 2 options from our sides section	8

From the Grill

Fillet steak Grilled 10oz fillet of beef, grilled mushrooms, beef tomato, fried onions & salad garnish, please choose 2 options from our sides section. Your choice of sauce: peppercorn/diane/ bearnaise/blue cheese	30
Pollo Diavola Marinated chicken escalope, black pepper, chilli, garlic, lemon, tomato, rosemary, please choose 2 options from our sides section	16
Banco Burger 8oz homemade beef burger on brioche bun, topped with pulled beef shin, provolone cheese & crispy pancetta, crisp iceberg, beef tomato, Nduja mayo & skinny fries	12
Pollo Burger Marinated chicken escalope, black peeper, chilli, garlic, lemon, tomato, rosemary on brioche bun, crisp iceberg, beef tomato, Nduja mayo & skinny fries Add cheese/ bacon/ jalapeno	12 1.5

Sides

Roast Potatoes Rosemary & garlic roasted potatoes, evoo 4.5 Mash Butter, parmesan, black pepper 4.5
Sauteed Potatoes Pan fried potatoes in garlic, rosemary, sea salt, evoo 4.5 Grilled Asparagus Garlic, parmesan, evoo 4.5
Sauteed Spinach Garlic, chilli, sea salt, black pepper, evoo 4.5
Sauté Lyonnaise Pan fried potatoes in garlic, butter, fried onions, parsley, sea salt, evoo 4.5
Seasonal Greens Mixed veg, garlic, butter, sea salt, evoo 4.5
Skinny Fries 4 Cajun Fries 4 House Salad 4 Rocket & Parmesan Salad 4 Tomato & Red Onion Salad 4 House Slaw 4

Pizza

Gluten free pizza available £1 supplement	
Margherita Napoli sugo, mozzarella, fresh basil	9.5
Pepperoni Napoli sugo, mozzarella, hot sausage	10.5
Hawaii Napoli sugo, mozzarella, ham, pineapple	11
Goats Cheese Napoli sugo, mozzarella, caramelised onion, goats cheese, rocket	13
Calabrese Napoli sugo, mozzarella, chicken, Nduja, red onion	12
Di Parma Napoli sugo, mozzarella, parma ham, rocket, parmesan	13
Pizza Salsiccia Napoli sugo, mozzarella, crumbled Italian sausage	9.5
Cajun Napoli sugo, mozzarella, cajun chicken, jalapenos, chorizo	12
Napoletana Napoli sugo, capers, anchovies, black olives, oregano, evoo. Add cheese	11 1.5
BBQ Smokehouse BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion	13
Meat Feast Napoli sugo, mozzarella, chicken, ham, pepperoni, chorizo	13

Pasta

Pasta marked (gf) is also available gluten free

Penne Arrabbiata (gf) Napoli sugo, garlic, chilli, basil, parmesan, olive oil	9.5
Penne Pomodoro (gf) Napoli sugo, garlic, basil, parmesan, olive oil	9.5
Fettuccine Alfredo (gf) Garlic, cream, white wine, parmesan Add Chicken	9.5 2.0
Rigatoni Salsiccia (gf) Italian sausage ragu, peppers, onion, chilli, cream, garlic, parmesan	11
Fettuccine Bolognese (gf) Rich beef & pork ragu, nutmeg, parmesan	10
Spaghetti Meatballs Tuscan pork & beef meatballs, Napoli sugo, chilli, nutmeg, garlic, parmesan	12
Traditional Lasagne Rich beef & pork ragu, bechamel, Napoli sugo, mozzarella, parmesan	12
Spaghetti Carbonara Romano (gf) Guanciale, pecorino, black pepper, egg yolk	12
Spaghetti Carbonara Scozzese (gf) Cream, guanciale, parmesan, black pepper, egg yolk	12
Orecchiette Primavera (gf) Peas, broccoli, asparagus, lemon, white wine, fresh mint, parmesan, evoo, crispy leek	10
Spaghetti Amatriciana (gf) Pancetta, chilli, garlic, white wine, red onion, Napoli sugo, parmesan	12
Penne Pollo Pesto (gf) Chicken, cream, garlic, pesto, asparagus, cherry tomatoes, parmesan	12
Rigatoni Tex Mex (gf) Chicken, chorizo, Napoli sugo, cream, chilli, roasted cherry tomatoes, garlic, parmesan	12

Allergens : We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance and wish to know more about our food or our ingredients please ask a member of staff. Thank you.