

White Wine

175ml | 250ml | Bottle

Las Condes Sauvignon

Exceptionally well made sauvignon blanc, with apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish.

£6.25 | £8.50 | £25.00

Canalicchio Chardonnay

Elegant, fresh, unoaked chardonnay with soft fruit flavours and an uncomplicated palate, which is a delight to drink.

£7.00 | £8.90 | £26.00

Miao Organic Pinot Grigio

A distinct stone fruit character on the nose.

Refreshing on the palate with a zesty and balanced acidity from 100% organically grown grapes.

£7.25 | £9.50 | £28.00

Beronia Rioja Blanco

Made from 100% viura with no oak contact. This delicate wine has aromas of peach and lily petals.

£8.50 | £10.50 | £31.00

EnZed Sauvignon Blanc

A typical marlborough sauvignon blanc. Tropical aromas, with pear & peach dominating. The body adds light lemon & melon flavours. A light and composed wine full of sunshine & calm.

£9.50 | £12.00 | £36.00

Gavi Salluvii DOCG Castellari 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.

£10.50 | £12.75 | £38.50

Rosé Wine

175ml | 250ml | Bottle

Ca'lunghetta Pinot Grigio Rosato

Light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate; round and full-bodied structure.

£7.00 | £8.90 | £26.50

Draft Beers

Half Pint | Pint

House Lager £4.00 / £6.50

Premium Draught Lager £4.00 / £7.50

Bottled Beer & Cider:

Moretti Btl £4.80

Peroni Btl £4.60

Peroni Zero Btl £4.50

Rekorderlig Cider £5.20

Lost Orchard apple cider £5.20

Rekorderlig strawberry and lime £5.20

B

BANCO

BAR & KITCHEN

Premium Wines

RED

San Leonardo £125.00

Iconic, award-winning wine with its roots deep in centuries-old history. A classic Bordeaux blend of Cabernet Sauvignon, Carménère and Merlot offering aristocratic elegance and extraordinary longevity.

Antinori Badia Passignano Chianti Classico £80.00

Ruby red in colour with notes of ripe red fruit and cherries contributing to the complex bouquet. Enveloping, vibrant and silky tannins accompany a long, persistent and savoury finish.

Amarone, Domini Veneti £70.00

This is a rich and full-bodied wine with gentle aromas of lavender and violets. Classic Italian black cherry flavours along with the complexity of bitter chocolate and prunes.

WHITE

Meursault, Domaine du Pavillon, Albert Bichot £120.00

Simply top flight Meursault, one of Burgundy's flagship villages in the heart of the Côte de Beaune. A rich & buttery Chardonnay with toasted hazelnut and ripe fruit flavours.

Baron de L, Pouilly Fumé £105.00

An elegant and expressive Sauvignon Blanc offering citrus zest, flinty minerality and delicate white blossom aromas, with a refined, lingering finish of fresh lemon and smoke.

Chablis 1er Cru, Albert Bichot £70.00

A Chablis with full buttery aromas, almost with a hint of fudge. Nicely complex and with the expected steely-dry fruit.

ROSÉ

Minuty Prestige, Côtes de Provence £42.00

A hallmark of sophistication blending Grenache and Cinsault to deliver a crisp, refined rosé with delicate notes of wild strawberry, citrus peel and white blossom.

Champagne & Fizz

125ml | Bottle

Botter Prosecco DOC

A delicious refreshing fizz with a soft fruit centre and loads of lively bubbles.

£8.00 | £35.00

Poilvert- Jacques Champagne

A subtle and elegant wine with floral aromas and on the palate a freshness and harmony which is served as an aperitif but can be enjoyed throughout the meal.

£10.50 | £60.00

Laurent-Perrier La Cuvée Brut NV

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

£80.00

Piaff Pink Champagne

Aromas of red fruits & rose petals lead to a palate of strawberry & hint of spice. Crisp & Refreshing,

£85.00

Laurent-Perrier NV Rosé

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

£115.00

Red Wine

175ml | 250ml | Bottle

Las Condes Merlot

This merlot is fresh, fruity and bursting with ripe plums and cherries - smooth and easy to drink.

£6.25 | £8.50 | £25.00

Perinitza Pinot Noir

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

£7.00 | £8.50 | £26.50

Caleo Montepulciano d'Abruzzo

This well-known Italian grape variety produces a rich red wine with spicy fruit and firm tannins.

£7.00 | £8.50 | £25.50

Goyenechea Malbec Mendoza

Plum red in colour. A delicate nose with dry fruits, walnuts and light spices. On the palate, soft and fruity with little tannin and a blackberry flavour.

£7.50 | £10.50 | £30.00

Negroamaro Schola Sarmenti

Explosive aromas of spice, leather and tobacco with a fruity finish. This is a vigorous wine that will tantalise your palate with its velvety structure, softened by light tannins that leave a nice, lingering aftertaste.

£9.90 | £13.50 | £39.50

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.

£9.50 | £12.50 | £38.50

Barolo Araldica Flori

Flori' has all the tell-tale Barolo characteristics of intense dark fruit and violet scented aromas from the nebbiolo. Tannins are firm and pleasingly supported by plump fruit and a round silky texture, giving a good long finish.

£48.00

Châteauneuf-du-Pape '38 Parcelles'

An intense, rich, concentrated red wine with a peppery edge and complemented by an earthy nose.

£65.00

Whisky

Jameson's Irish £5.55

Glenmorangie £6.50

Highland Park £6.50

Johnny Walker Black Label £6.50

Famous Grouse £5.00

Glenfiddich £5.00

Bourbon

Jack Daniels £5.00

Makers Mark £5.50

Woodford Reserve £6.00

All Other Spirits 25ml From £4.50

Brandy

Vecchia Romagna Oro £6.00

Hennessy £8.00

Remy Martin VSOP £8.00

Cicchetti Plates

Bread & Oil v	£7.00
Selection of Italian breads, focaccia, balsamic & evoo	
House Olives (gf) (v)	£6.00
Billa di Cerignola marinated olives	
Focaccia (gf) (v)	£9.00
Traditional Italian crisp bread, rosemary, sea salt, evoo	
Add cheese	£4.00
Focaccia Pomodoro (gf) (v)	£15.00
Traditional Italian focaccia with fresh cherry tomato, rocket, parmesan shavings, evoo	
Add parma ham	£6.00
Pane all'aglio (gf) (v)	£6.50
Toasted Italian bread, garlic butter, evoo	
Add cheese	£4.00
Antipasto (gf) (v)	for one £14.00 for two £27.00
Hand sliced Italian meats, olives, pâté, cheese, crisp Italian bread	

Primi Piatti

Zuppa (gf) (v)	£8.00
Freshly prepared Tuscan minestrone soup served with crusty Italian bread	
Chicken Liver Pâté (gf)	£10.00
Chicken liver pâté, chutney, toasted Italian bread	
Cozze Banco (gf)	£12.50
Fresh mussels in your choice of sauce: Cream, fennel, garlic, leek & white wine OR Tomato, chilli, garlic & white wine served with baked focaccia	
Tempura Chicken	£11.00
Light chilli & coriander batter, strips of chicken, sweet chilli dip	
Mozzarella Fritti (v)	£10.00
Deep fried breaded mozzarella, Napoli dip	
Bruschetta Classica (gf) (v)	£9.00
Toasted Italian bread, fresh cherry tomatoes, basil, rocket, sea salt, parmesan, evoo, balsamic glaze	
Burrata (gf) (v)	£14.00
Fresh burrata cheese, roasted cherry vine tomatoes, rocket, balsamic glaze, evoo, crostino	
Add parma ham	£6.00
Goats Cheese Salad (gf) (v)	£11.00
Baked goats cheese, beetroot, caramelised onion chutney, red onion, cherry tomatoes, mixed leaf, candied walnuts, balsamic glaze, evoo, honey	
Prawn Cocktail (gf)	£14.00
Atlantic prawns, shredded Iceberg lettuce, Marie Rose sauce, herb crostino, lemon wedge	
Gambas Pil Pil (gf)	£13.00
King prawns, lemon, chilli, garlic, tomato and sweet chilli, white wine, herb crostino	
Calamari Fritti	£14.00
Lightly floured, seasoned fresh baby squid, saffron aioli	
Arancini v	£10.00
Deep fried, filled rice balls with tomato sugo please ask server for today's selection	
Tuscan Meatballs	£12.00
Fresh ground beef & pork meatballs, chilli, nutmeg, parmesan, Napoli sugo & homemade garlic crostino	

For our daily fish specials please ask your server or refer to our special board

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.

House Specialities

Sri Lankan Style Curry (gf)	Veg £18.00
Lemongrass, onions, garlic, chilli, lime, ginger, coriander, tomato, coconut milk, rice & naan bread	
Chicken Milanese	£25.00
Chicken escalope, rosemary panko breadcrumbs, pasta Napoli /arrabiata or 2 house sides, garnished with lemon wedge	
Chicken Parmigiana	£27.00
Chicken escalope, rosemary panko breadcrumb, topped with Napoli sugo, fresh basil, buffalo mozzarella, pasta Napoli/arrabiata or 2 house sides, garnished with lemon wedge	
Lamb Shank (gf)	£28.50
Slow braised leg of lamb, buttered parmesan mash & black pepper, roast veg, marsala, rosemary red wine jus	
Pollo 'Nduja (gf)	£25.00
Chargrilled chicken breast, 'Nduja paste, chilli, garlic, rosemary, tomato, white wine, beef jus, butter, lemon & 2 house sides	
Pollo Pepe (gf)	£25.00
Chargrilled chicken breast, pepper sauce, & 2 house sides	
Chicken Saltimbocca	£27.00
Lightly floured chicken breast topped with parma ham, lemon sage butter sauce, red wine jus with your choice of 2 sides from the main menu	
Veal Milanese	£28.50
Escalope of veal, rosemary panko breadcrumb, pasta Napoli/arrabiata or 2 house sides, garnished with lemon wedge	
Veal Saltimbocca	£28.00
Lightly floured veal escalope topped with parma ham, lemon sage butter sauce, red wine jus with your choice of 2 sides from the main menu	
Beef Stroganoff (gf)	£29.50
Strips of beef fillet, French mustard, onions, cream, tomato, mushrooms, paprika, brandy, red wine & rice	

From the Grill

Fillet Steak (gf)	£45.00
Grilled 10oz fillet of beef, grilled mushrooms, roasted cherry vine tomatoes, hand cut chips & your choice of sauce: Peppercorn / Blue cheese / Diane	
Sirloin	£37.50
10oz sirloin chargrilled, Hand cut chips, Sauté mushroom & Tomato, Peppercorn sauce	
Banco Burger	£18.50
Homemade beef burger, crispy pancetta, pulled beef shin, BBQ sauce, cheddar, mixed leaf, beef tomato, burger sauce & skinny fries	

Salads

Goats Cheese Salad (gf) (v)	£19.00
Baked goats cheese, beetroot, caramelised onion chutney, red onion, cherry tomatoes, mixed leaf, candied walnuts, balsamic glaze, evoo, honey	
Chicken Caesar (gf)	£18.00
Grilled chicken breast, crisp Iceberg, herb croutons, parmesan shavings, fresh anchovies, Caesar dressing	
Insalata Verdura (gf) (v)	£16.00
Roasted Mediterranean vegetables, mixed leaf salad, cherry tomatoes, red onion, lemon, basil olive oil	

House Sides

Roast Potatoes	Rosemary & garlic potatoes, evoo	£7.00
Mash	Butter, parmesan, black pepper	£7.00
Sauté Potatoes	Pan fried potatoes, garlic, rosemary, sea salt, evoo	£7.00
Truffle parmesan fries		£7.00
Skinny fries		£6.00
Hand cut chips		£7.00
Cajun fries		£6.00
Sautéed Spinach	Garlic, sea salt, evoo	£7.00
Asparagus	Garlic, parmesan, evoo	£7.00
Tenderstem broccoli		£7.00
Roasted veg		£6.00
House salad		£6.00
Rocket & parmesan salad		£7.00
Tomato & red onion salad		£8.00
House slaw		£6.00

Pizza

All pizza available gluten free £3 suppliment, please ask server for details

Margherita (gf) (v)	£13.00
Napoli sugo, mozzarella, fresh basil	
Pepperoni (gf)	£16.00
Napoli sugo, mozzarella, hot sausage	
Salsiccia (gf)	£17.00
Napoli sugo, mozzarella, crumbled Italian sausage	
Toscana (gf) (v)	£16.00
Napoli sugo, mozzarella, roasted Mediterranean vegetables	
Di Parma (gf)	£18.00
Napoli sugo, mozzarella, parma ham, rocket, evoo, Parmesan shavings	
Calabrese (gf)	£17.00
Napoli sugo, mozzarella, chicken, 'nduja paste, red onion	
Ragu (gf)	£18.00
Napoli sugo, mozzarella, red onion, pulled beef shin, pecorino, cherry tomatoes, chilli	
BBQ Smokehouse (gf)	£18.00
BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion	
Cajun (gf)	£17.00
Napoli sugo, mozzarella, cajun chicken, jalapeños, chorizo	
Pizza Hawaii (gf)	£16.00
Napoli sugo, mozzarella, ham, pineapple	
Pizza Goats Cheese (gf) (v)	£18.00
Napoli sugo, mozzarella, caramelized red onion, goats cheese, rocket	

Pasta

Gluten free pasta available, please ask server for details

Penne Pomodoro (gf) (v)	£13.00
Napoli sugo, cherry tomatoes, garlic, basil, parmesan, evoo	
Penne Arrabiata (gf) (v)	£13.00
Napoli sugo, cherry tomatoes, chilli, garlic, basil, parmesan, evoo	
Penne Pollo Pesto (gf)	£17.00
Chicken, cream, garlic, pesto, asparagus, onion, roasted cherry tomatoes, parmesan	
Spaghetti Meatballs	£16.00
Tuscan pork & beef meatballs, Napoli sugo, chilli, nutmeg, garlic, parmesan	
Spaghetti Carbonara Romana (gf)	£17.00
Pancetta, pecorino, black pepper, egg yolk, parmesan	
Spaghetti Carbonara Scozzese (gf)	£16.00
Cream, pancetta, pecorino, garlic, black pepper, parmesan	
Spaghetti Bolognese (gf)	£15.00
Rich beef ragu, cherry tomatoes, nutmeg, parmesan	
Rigatoni Salsiccia (gf)	£15.00
Italian sausage ragu, Napoli sugo, peppers, onion, cream, garlic, parmesan	
Rigatoni Tex Mex (gf)	£16.00
Chicken, chorizo, Napoli sugo, cream, chilli, cherry tomatoes, garlic, onion, peppers, parmesan	
Rigatoni Norcina (gf)	£16.00
Crumbled Italian sausage, onion, mushroom, chilli, garlic, cream & parmesan	
Linguini Primavera (gf) (v)	£15.00
Peas, spinach, red and white onion, asparagus, lemon, parmesan, fresh mint, evoo, crispy leek	
Linguini Gamberoni (gf)	£19.00
Linguini, king prawns, lobster bisque, shaved fennel, parsley, cherry tomatoes, garlic, chilli, onion, white wine, lemon, evoo	
Linguini on the Rocks (gf)	£17.00
King prawns, chorizo, peppers, chilli, cream, onion, tomato, garlic, white wine, parmesan	
Fettuccine Ragu (gf)	£18.00
Slow braised beef shin, red wine, cherry, onion, tomatoes, beef jus, garlic, rosemary, parsley & parmesan	
Traditional Lasagne	£17.00
Rich beef ragu, béchamel, Napoli sugo, mozzarella, parmesan	