

THE BANK AT BUDE

COCAS DE PICAR Nibbles to start

WARM MARINATED OLIVES (VE)(GF)(DF)	£6.15
Spanish olives infused in a garlic, paprika, thyme & chilli oil, served warm with a lemon twist	
SPANISH OLIVES (VE)(GF)(DF)	£4.95
mix of Manzanilla & Gordal olives grown and picked in Spain. Stone in for flavour	
MANCHEGO CHEESE (V)(GF)	£5.95
authentic & pure Manchego cheese served with a fig relish	
JAMÓN SERRANO (GF)(DF)	£5.95
traditional dry aged serrano ham, cured naturally for exquisite flavour	

FRESHLY BAKED BREAD (DF) (V)/(VE)(GFO) £4.15

dusted with paprika salt, basil oil & poppy seeds.
Served warm with garlic aioli (V) or vegan mayo (VE)

GF Bread available using Dr. Schär rolls

PAN DE AJO (V)(GFO) £4.50

Our freshly baked bread with lots of garlic butter & a pimenton butter & blossom honey drizzle.

why not add cheese for just £1.50

PADRÓN PEPPERS (VE)(GF)(DFO) £7.45

deep fried padrón peppers seasoned with a sprinkling of Cornish sea salt

AUBERGINE CRISPS (VE)(GF)(DFO) £7.95

tossed in a lemon & ginger flour, fried for a crisp crunch & served with lemon & black pepper agave

Nibbles platter to share

FOR 2 (GF) £14.75

Spanish olives, Manchego cheese & Serrano ham.

FOR 4 (GFO) £23.95

Spanish olives, Manchego cheese, serrano ham, padrón peppers & seasoned bread.

Gluten free bread available using Dr. Schär rolls

(V) VEGETARIAN (VE) VEGAN

(GF) GLUTEN FREE (DF) DAIRY FREE

(GFO) GLUTEN FREE OPTION AVAILABLE

(DFO) DAIRY FREE OPTION AVAILABLE

any allergies or intolerances please speak with your server before ordering

TRADITIONAL PAELLA

OUR PAELLA'S ARE MADE USING AUTHENTIC SPANISH INGREDIENTS & LOCAL CORNISH PRODUCE.

All of our below paella toppings are added to a base of La campana, saffron infused rice & finished with a dusting of smoked paprika salt.

VEGGIE (VE)(GF)(DF)

chestnut mushrooms, green beans, carrot & courgette, red peppers & peas

For 1 - £7.55

To share - £14.95

MEAT (GF)(DF)

spanish chorizo, chicken breast, slow cooked belly pork, red peppers & peas

For 1 - £8.50

To share - £16.95

SEAFOOD (GF)(DF)

locally caught haddock, squid, prawns, mussels, clams, red peppers & peas

For 1 - £9.50

To share - £18.95

MEAT & SEAFOOD TAPAS DISHES

from our local butchers & seas or directly from Spain

1 - SLIDE INTO SPAIN (DF) £9.95

pork & beef patty with chorizo & onion chutney stacked in a brioche slider bun

2 - SEAS THE DAY (GF)(DF) £12.00

a showcase of our locally sourced fish including haddock, squid, prawns, mussels & clams in a light, fresh seafood broth

3 - CHILLI GINGER CHICKEN (GF)(DF) £9.45

marinated chicken breast bites served in our homemade chilli ginger sauce

4 - SLOW COOKED BEEF STEW (DF)(GFO) £10.95

tender beef & hearty veggies in a tomato, thyme, celery & garlic sauce. Topped with a herb dumpling

Dish is GF without dumpling

5 - MEJILLONES (GF)(DF) £11.85

locally sourced mussels steamed with white wine & served with a traditional Spanish escabeche

6 - CHORIZO AL VINO TINTO (GF)(DF) £9.50

chorizo, pork belly, mushroom, red pepper & chilli flakes in a red wine & honey glaze

7 - CHORIZO & CLAMS (GF)(DF) £11.45

Cornish clams & Spanish chorizo cooked together with sherry, garlic & fresh parsley

8 - SLOW COOKED PORK BELLY (GF)(DF) £9.35

slow cooked pork belly simply served with caramelised red onion jam

9 - CHORIZO & CHEESE (GF) £9.15

Spanish chorizo sauteed and topped with cheddar & mozzarella cheese

10 - FISH 'N' CHIP SANDWICH (DFO) £9.95

our battered fish, triple cooked chips & tartare sauce stacked in a brioche slider bun

11 - CALAMARES (DF)(GFO) £8.95

delicious chunks of tender squid in a salt & pepper crumb for a slight crisp & spice.

Served with our homemade tartare sauce

GF alternative of squid rings cooked in our homemade lemon & turmeric batter

12 - SW SCALLOPS & CHORIZO (GF)(DFO) £13.25

trio of Cornish scallops cooked in garlic butter with diced chorizo & samphire

13 - GAMBAS AL AJILLO (GF)(DFO) £9.85

pan fried peeled king prawns cooked and served in a fresh garlic butter & basil oil

14 - HADDOCK GOJONS (GF)(DFO) £9.15

lightly battered haddock flavoured with turmeric, lemon, black pepper & poppy seeds.

Served with tartare sauce & lemon salt

15 - MACKEREL ESCABECHE (GF)(DF) £12.25

pan fried mackerel served with a traditional Spanish escabeche

16 - CRISPY KING PRAWNS (GF) £9.65

king prawns lightly coated in our gluten free panko crumb. Dusted with paprika salt & served with our chilli ginger sauce

17 - CHICKEN & CHORIZO QUESADILLA £9.55

chilli chicken & chorizo with a layer of bravas spiced cream cheese, & a drizzle of mayo.

18 - PULLED DUCK TOSTADAS (DF) £9.15

shredded duck in a spicy tomato, lime & chilli sauce with a corn salsa & homemade tortilla crisps. Served with citrus mayo & fresh lime

19 - HONEY GARLIC BITES (GF)(DFO) £9.35

chicken breast bites cooked in garlic butter & served in a homemade garlic, soy & honey glaze perfect for dipping in!

20 - ALBONDIGAS (GF)(DF) £8.45

pork & beef Spanish style meatballs in a tomato, red pepper, garlic & onion sauce

why not add cheese for just £1.50

21 - BBQ CHICKEN WINGS (GF)(DFO) £8.50

roasted BBQ chicken wings coated in our homemade sticky honey BBQ glaze

22 - CARCAMUSA (GF)(DF) £8.95

traditional Spanish chilli made with pulled pork, diced chorizo, garlic, petit pois fresh chilli & Spanish onions

23 - SERRANO & CHEESE BITES £8.95

traditional croquettes with serrano ham & mozzarella cheese, served with our homemade spicy bravas sauce

24 - FILLET OF SEABASS (GF)(DF) £13.75

pan fried fillet of locally sourced seabass, cooked in basil oil & served with sautéed green beans

Build your own paella to share!

£19.95

CHOOSE UP TO 5 TOPPINGS FROM BELOW:

Spanish chorizo | Chicken breast | Slow cooked belly pork | King prawns | Fresh squid | Haddock | Cornish clams | Mussels | Chestnut mushrooms | Green Beans | Red peppers | Peas

Extra toppings? Go for it! £2.50 each

LOS ACOMPAÑAMIENTOS

something on the side

PATATAS BRAVAS (VE)(GF)(DF) £5.95

classic Spanish tapas dish! Fried potatoes coated in our homemade, fiery hot bravas sauce

TRIPLE COOKED CHIPS (GF)(DF) £5.25

hand-cut triple cooked chips served with paprika salt or classic Cornish sea salt

PAPRIKA PATATAS (VE)(GF)(DF) £5.65

fried potatoes coated in a smokey paprika salt for a burst of flavour

SWEET POTATO FRIES (GF)(DF) £6.00

hand-cut triple cooked sweet potato fries served with paprika salt or Cornish sea salt

PISTO (VG)(GF)(DF) £7.50

diced combination of roasted aubergine, courgette, Spanish onion & peppers all coated in a light tomato glaze

MIXED SALAD (VE)(GF)(DF) £7.15

light side salad to share! Mixed leaf, red onion, peppers, cherry tomato, cucumber & basil oil

VEGGIE & VEGAN TAPAS DISHES

from our local growers

25 - FRITTATA ESPAÑOLA (V)(GF) £8.95

classic Spanish frittata filled with carrot, courgette, mushroom, red onion, peppers & potato. Seasoned with paprika & crushed chillies.

28 - SPICY VEG PAQUETES (VE)(DF)(GFO) £8.95

diced sweet potato, red pepper, red onion, carrot & courgette infused with chilli oil in a vegetable flower cup.

Can be made GF with GF pastry cases

29 - MUSHROOM CROQUETTAS (V/VE) £8.75

traditional croquettes with wild mushroom & black pepper, served with our homemade aioli (V) or vegan mayonnaise (VG)

30 - SPANISH BEAN POT (VE)(GF)(DF) £7.25

slow cooked chickpea, cannellini & butterbean stew with onions, tomatoes, garlic, cumin & paprika.

31 - TRUFFLE & CHEESE ARANCINI (V) £8.95

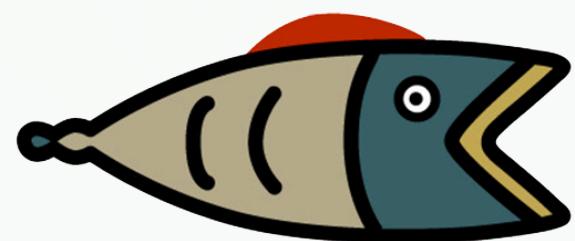
truffle & mozzarella risotto balls lightly coated in panko crumb, served with a balsamic glaze drizzle

32 - CRISPY CAULI BITES (V)(GF) £7.95

cauliflower bites lightly coated in our GF crumb, fried for crispiness & tossed in our homemade soy, honey & chilli glaze

33 - SAUTÉED MUSHROOMS (VE)(GF)(DFO) £7.85

chestnut mushrooms cooked in sherry with garlic & caramelised red onion



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