

BANCONE

Antipasti

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

'Cime di rapa' (*turnip tops*), garlic & chilli *vg* 5

Aubergine, sundried tomatoes & basil *v* 5.5

Bitter leaves, black olives, orange, capers, onion & pine nuts *vg* 7.5

Panelle with smoked duck breast, lardo & whipped anchovies 8

Venison carpaccio, black garlic, rocket & fresh horseradish 9

Burrata, charred radicchio tardivo, 8 year balsamic, puffed wild rice *v* 9.5

Pasta (*gluten free pasta available*)

Ditalini, black & green olives, fresh & dry tomatoes, capers, almond *vg* 8.5

Maccheroncini, leeks, gorgonzola & toasted buckwheat *v* 8.5

Bucatini cacio e pepe *v* 9

Silk handkerchiefs, walnut butter & confit egg yolk *v* 9

Octopus, n'duja & taggiasche olives with bucatini 12.5

Braised goat ragu with rosemary, garlic & mafalde 13.5

Beef shin 'ossobuco' ravioli with saffron butter 14

Strozzapreti, cavolo nero, pancetta, Cornish scallop & crispy onion 14.5

Potato gnocchi with spicy pork ragu & BBQ smoked eel 14.5

Dessert

Poached Comice pears, yoghurt foam & honeycomb 6.5

Tarragon panna cotta with poppy seeds & lemon 7

Gianduja chocolate brûlée 8

Please let us know if you have any dietary requirements

An optional gratuity of 12.5% will be added to the total bill
and shared by the whole team

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Aperitivo

APEROL SPRITZ Aperol & prosecco topped with soda	8
NEGRONI Plymouth gin, Campari & Bancone blend vermouth	8
HOUSE G&T Plymouth gin, limoncello & rosemary water	7.5
REVERSE MANHATTAN Bancone blend vermouth Old No. 8 bourbon & bitters	7.5
BELLINI White peach pulp topped with prosecco	7.5
C.M.T Campari, Manzanilla & tonic	6.5
AMERICANO Campari, Bancone blend vermouth & soda	6.5

Beer

Birra Moretti ITALY 4.6% 2/3 pint draught	4.75
Menabrea ITALY Amber Beer 5% 330 ml bottle	5
Menabrea ITALY Lager 4.8% 330 ml bottle	5

Sweet Wine & Digestivo

	<i>Bottle</i>	<i>50ml</i>
Vietti Cascinetta Moscato d'Asti 2017 PIEDMONT <i>Gently sparkling with aromas of peaches, rose petals & ginger</i>	35	6
		<i>25ml</i>
Limoncello d'Amalfi, Staibano		4.5
Grappa selezione Moscato, Bepi Tosolini		4.5

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