Dear Guest,

Take your time, savour the flavours, find comfort in the familiar and dare to try something new.
However you dine, celebrate the experience.

-Joe & Dipa

THE ƎANK

Open your Account

SELECTION OF POPPADOMS 5
Assorted poppadoms served with a selection of homemade chutneys
Allergens: Dairy (Vegan on request)

Ⓑ PANI PURI 8.5
From the culinary streets of Mumbai.... Crispy puffed puri, chickpeas, potato, mint and tamarind water, Himalayan black salt
Vegan, Allergens: Gluten

KURKURE BHINDI 7
Crunchy okra wrapped with red chilli, cumin, lemon and mango powder
Vegan

POTATO BHAJIA 8
Spiced crispy potatoes served with a tomato and roasted garlic chutney
Vegan

Start Ups (Vegetarian)

SAMOSA CHAAT 9
Potato parcels with chick peas, red onion, yoghurt, tamarind, mint and coriander dressing
Allergens: Dairy (Vegan on request)

Ⓑ KALE PATTA CHAAT 11
Kale in gram and rice flour batter with pomegranate, dressed with yoghurt, tamarind and coriander
Allergens: Dairy (Vegan on request)

ONION BHAJI 9
Onion fritters flavoured with ginger, fennel seeds and chillies
Vegan

CHILLI GARLIC MOGO 9
Crispy cassava chips with red chilli flakes and garlic
Vegan

CHILLI PANEER 13
Paneer with onions and peppers in an Indo-Chinese sauce
Allergens: Dairy, Soy, Gluten

GOBI MANCHURIAN 8
Crispy florets of cauliflower, onions and bell peppers stir fried in an Indo-Chinese sauce
Allergens: Soy, Gluten

TANDOORI MUSHROOM TIKKA 11
Mushroom with cheddar and potato and herb stuffing, roasted in the tandoor
Allergens: Dairy

ACHARI PANEER TIKKA 13
Cottage cheese marinated in mango pickle, spices, skewered with onion and pepper - charred in the tandoor
Allergens: Dairy, Mustard

Ⓑ HARIYALI BROCCOLI 11
Marinated in a spinach and coriander paste, roasted in the tandoor
Allergens: Dairy

Ⓑ The Bank's Signature Dishes

Food Allergies and intolerances
Please speak to our staff about the ingredients in your meal, when making your order.

THE BANK

Start Ups (Non-Vegetarian)

BLACK PEPPER CHICKEN 13
Boneless chicken, black pepper, garlic butter and soy sauce
Allergens: Dairy, Soy, Gluten

HIGHWAY CHICKEN TIKKA 13
Tandoor grilled chicken thighs coated with kahsmiri chilli, coriander, black pepper, garam masala, served with a mint chutney
Allergens: Dairy

MURGH MALAI TIKKA 13
Chicken breast marinated in yoghurt and cheddar, cream cheese and mace, roasted in the tandoor
Allergens: Dairy

JOE'S FAVOURITE CRISPY CHICKEN WINGS 12
Our patron's version of peri-peri chicken!

CHILLI CHICKEN 13
Onions, peppers and spring onions in an Indo-Chinese sauce
Allergens: Soy, Gluten

FISH AMRITSARI 12
Fish spiced with carom seeds and coriander coated in gram flour batter, deep fried with chilli flakes, served with a dill and garlic yogurt dip
Allergens: Fish, Dairy

SEEKH KEBAB 13
Minced lamb mixed with fenugreek, onion, and chilli, skewered and cooked in the tandoor
Allergens: Dairy, (Dairy-free on request)

LUCKNOWI LAMB CHOPS 24
Marinated in Mughlai inspired spices, grilled to perfection in the tandoor
Allergens: Dairy

TANDOORI DILL SALMON 19
Salmon chunks in a yoghurt and dill marinade, roasted with a honey glaze in the tandoor
Allergens: Fish, Dairy

GRILLED KING PRAWNS 21
Prawns marinated in dijon mustard and carom seeds - roasted with gram flour in the tandoor
Allergens: Shellfish, Mustard, Dairy

The Bank's Signature Dishes

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THE BANK

Share Options

Our Sharing Platters

VEGETARIAN PLATTER (FOR 2 PEOPLE) 24

A delightful selection featuring Onion Bhaji, Achari Paneer Tikka, Tandoori Mushroom Tikka, and Haryali Broccoli - perfect for sharing
Allergens: Dairy, Mustard

NON-VEGETARIAN PLATTER (FOR 2 PEOPLE) 29

A large platter of Seekh Kebab, Highway Chicken Tikka, Murgh Malai Tikka, and Grilled King Prawns - showcasing our best!
Allergens: Shellfish, Fish, Dairy, Mustard

From the Treasury (Vegetarian Curries)

Ⓑ MALAI KOFTA 19
Cottage cheese and potato dumplings served in a rich onion and tomato gravy, finished with cream
Allergens: Dairy

PANEER LABABDAR 16
Cottage cheese roasted in the tandoor, simmered in a rich onion and tomato gravy with fenugreek
Allergens: Dairy

METHI MALAI CORN 13
Corn simmered in coconut milk and garnished with fenugreek
Vegan, *Allergens: Mustard*

Ⓑ BAINGAN KA BHARTA 13
Chargrilled aubergine mashed with bay leaves and cumin, finished with ginger
Vegan

KHADAI PANEER 15
Cottage cheese cubes, crunchy bell peppers (capsicum), and onions cooked in a rich and tangy tomato-based gravy
Allergens: Dairy

MIXED VEGETABLE JALFREZI 13
Mixed vegetables and bell peppers, coriander, turmeric, cumin and chillies

SARSON SAAG SUNEHRI | SAAG ALOO | SAAG PANEER 14 | 13 | 15
Mustard leaves slow-cooked with fenugreek and spinach, tempered with garlic
Vegan (Saag Sunehri & Saag Aloo), Allergens: Mustard, Dairy (Paneer)

SOYA KEEMA MUTTAR 14
Minced soya in a rich tomato and onion based sauce, cooked with fresh fenugreek
Allergens: Soy

DAL MAKHANI 14
Black urad lentils simmered overnight, tempered with ginger and garlic in clarified butter
Allergens: Dairy

TADKA DAL 13
Chana, mung, red masoor lentils tempered with garlic, cumin, asafoetida and red chilli
Vegan

Ⓑ The Bank's Signature Dishes

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THE BANK

From the Treasury (Non-Vegetarian Curries)

MAMA'S CHICKEN CURRY 16
From mum's kitchen to your table, a homestyle chicken curry

THE BANK BUTTER CHICKEN (Signature dish) 18
The ultimate in comfort curry, from the heart of India's capital, rich and smooth with a background of warming spices
Allergens: Dairy

METHI CHICKEN 18
Chicken breast cooked with fresh fenugreek, spinach and nutmeg

MURGH MALABAR 18
Chicken breast simmered in coconut milk and tempered with mustard
Allergens: Mustard

LAMB ROGANJOSH 20
Diced lamb flavoured with Ratanjot (bark of a tree) traditionally from Kashmir

RAJASTHANI LAAL MAAS 20
Royal mutton curry, slow cooked in yogurt and mathania red chillies
Allergens: Dairy

LAMB KEEMA MUTTAR 19
Classic North Indian minced lamb curry, slow cooked on a tomato and onion based gravy

KHADAI LAMB 20
Diced lamb cooked in a spicy gravy with onions, peppers, crushed coriander, cumin, and black pepper

GOAN FISH CURRY 23
Coley simmered in authentic coastal spices from India
Allergens: Fish, Mustard

JHINGA TAKA TAK 24
Prawns sautéed with spring onion, three peppers, cumin and carom seeds in a tomato and garlic sauce
Allergens: Shellfish

The Bank Statement

Biryani - The all time specialty of our Head Chef

Layered rice infused with cardamom, cinnamon, bay leaf, cloves, cumin, saffron and kewra water.

VEGETABLE 14
Allergens: Dairy
Vegan on request

CHICKEN 17
Allergens: Dairy

LAMB 19
Allergens: Dairy

Collaterals (Sides)

Popular Indian condiments to complement your palate

Pomegranate and Onion Raita 5
Allergens: Dairy

Boondi Raita 5
Allergens: Dairy

The Bank's Signature Dishes

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Signature Salads (Vegan)

BROCCOLI SALAD 8
Broccoli and sprouted moong beans, golden sultanas and pumpkin seeds, tossed in a tangy dressing

PINEAPPLE SALAD 8
Sweet, sour, spicy and crunchy. Perfect on its own or as an accompaniment to any of our tandoor classics

ONION AND GREEN CHILLI SALAD 5
Our in house chef's special mix
Allergens: Dairy

Stocks (Rice)

Aromatic rice selections to complement your dishes

Steamed Basmati Rice 5
Vegan

Pilau Rice 7
Allergens: Dairy

Jeera Rice 7
Vegan

③ Lemon Cashew Rice (*Coastal spiced rice*) 9
Vegan, Allergens: Nuts

Dough (Breads)

Fresh Indian breads, baked to perfection!

Tandoori Roti (Butter | Plain) 4
Naan (Butter | Plain) 4
Garlic Naan 5
Cheese Naan 6
Peshawari Naan (*stuffed with sweet mixed nuts*) 6
Kheema Naan (*stuffed with spiced ground lamb*) 8
Lachcha Paratha 6

Bread Basket **16**
(Assortment of Garlic, Tandoori Roti, Paratha & Butter naan)

Allergens: Gluten, Dairy (except plain roti), Nuts (Peshawari Naan)

③ The Bank's Signature Dishes

Food Allergies and intolerances
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THE BANK

Vegan Menu

SELECTION OF POPPADOMS 5
Assorted poppadoms served with a selection of homemade chutneys

PANI PURI 8.5
From the culinary streets of Mumbai.... Crispy puffed puri, chickpeas, potato, mint and tamarind water, Himalayan black salt
Allergens: Gluten

KURKURE BHINDI 7
Crunchy okra wrapped with red chilli, cumin, lemon and mango powder

POTATO BHAJIA 8
Spiced crispy potatoes served with a tomato and roasted garlic chutney

Start Ups

ALOO TIKKI CHAAT 9
Potato cutlet, chick peas, red onion, vegan yoghurt, tamarind, mint & coriander dressing
Allergens: Nuts

KALE PATTA CHAAT 11
Kale in gram and rice flour batter with pomegranate, dressed with vegan yoghurt, tamarind and coriander

ONION BHAJI 9
Onion fritters flavoured with ginger, fennel seeds and chillies

CHILLI GARLIC MOGO 9
Crispy cassava chips with red chilli flakes and garlic

From the Treasury

METHI MALAI CORN 13
Corn simmered in coconut milk and garnished with fenugreek
Allergens: Mustard

BAINGAN KA BHARTA 13
Chargrilled aubergine mashed with bay leaves and cumin, finished with ginger

MIXED VEGETABLE JALFREZI 13
Mixed vegetables and bell peppers, coriander, turmeric, cumin and chillies.

SARSON SAAG SUNEHRI | SAAG ALOO 14 | 13
Mustard leaves slow-cooked with fenugreek and spinach, tempered with garlic
Allergens: Mustard

SOYA KEEMA MUTTAR 14
Minced soya in a rich tomato and onion based sauce, cooked with fresh fenugreek
Allergens: Soy

TADKA DAL 13
Chana, mung, red masoor lentils tempered with garlic, cumin, asafoetida and red chilli

The Bank Statement

Vegetable Biryani 14

Stocks *Aromatic rice selections*

Steamed Basmati Rice 5
Jeera Rice 7
Lemon Cashew Rice (*Coastal spiced rice*) 9

Signature Salads

Broccoli Salad 8
Pineapple Salad 8
Onion and Green Chilli Salad 5

The Bank's Signature Dishes

Food Allergies and intolerances
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THE BANK

AN INDIAN EXPERIENCE

EVENING DINING | AFTERNOON TEA | WEEKEND BRUNCH |
COCKTAIL BAR | PRIVATE EVENTS | HOME & EVENT CATERING

Opening Hours

MONDAY:
5pm to 10.30pm (Kitchen closes 9.30pm)

TUESDAY-THURSDAY
5pm to 11.30pm (Kitchen closes 10.30pm)

FRIDAY & SATURDAY
11am-12:30am (Kitchen closes 10:30pm)

SUNDAY
11am-10:30pm (Kitchen closes 9:30pm)

Weekends at The Bank

CHAI AT THE BANK
(Afternoon Tea)
Friday to Sunday, 11am to 4pm

THE BANK BRUNCH:
Friday to Sunday, 11am to 4pm

Takeaways - Last order at 10:00pm

TAKEAWAY COLLECTION ADDRESS:
Opposite Chorleywood Station
3-5 Station Approach, Chorleywood,
Rickmansworth WD3 5PF

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③ The Bank's Signature Dishes

Food Allergies and intolerances
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