



BONDS

Welcome to Bonds Restaurant

Built in 1933 by the Isle of Man Bank, it operated as a working bank until 2015. Our beautiful building has striking architectural features which have largely been preserved for the public to enjoy. The uniqueness of the building has been enhanced by Bonds to provide a wonderful dining experience. The bank vaults have been restored and adapted as the wine cellars for the restaurant.

Great homemade food is at the heart of BONDS. The menu is refreshed regularly and offers vegan, vegetarian and gluten free options all cooked to the highest standards. Our philosophy can be summed up in five words: Consistency, Quality, Freshness, Seasonal and Precision.

As well as wonderful food, BONDS also has great wines and unique “bank related” cocktails.

BONDS restaurant is available for all **special occasions** and **celebrations** such as **private functions** and **wedding receptions**. It also caters for corporate events and meetings.

We now invite you to sit back, relax and indulge in our seasonal menu and choose a bottle of wine from our varied but carefully cultivated wine cellar.

Thank you for dining with us and please do not hesitate to speak to a member of our friendly team for anything that you may require.

Bonds Restaurant

MENU

Soup of the day (V, GF) ~ £7.50

Pan seared scallops / textures of parsnip / curry oil / pomegranate (GF) ~ £10.50

Cured salmon / beetroot / watercress / radish / clementine / horseradish cream / herb vinaigrette (GF) ~ £9.50

Smoked duck breast / miso mayo / rocket / walnut / pear / honey vinaigrette (GF) ~ £10.50

Butternut & spinach cannelloni / zucchini ribbons / fried chickpeas / pomodoro sauce / parsley crumb (Vegan) ~ £8.50

Gnudi / ricotta & spinach dumplings / roast cauliflower / crispy kale / sultanas / beurre noisette (V, GF) ~ £17.00

Pan roast sirloin steak / celeriac puree / slow roast carrot / triple cooked chips / bourdelaise sauce (GF) ~ £24

Lamb rump / marinated yoghurt & mint / butternut puree / crispy gnocchi / fine beans / rosemary lamb jus (GF) ~ £22

Pan fried line fish / crispy new potato / spinach / broccoli / curried coconut veloute (GF) ~ £22

Confit chicken "pie" / charred courgette / wholegrain mustard veloute / gremolata ~ £17

Polenta & wild mushroom stack / asparagus / cherry tomatoes / porcini dust / triple cooked chips (Vegan, GF) ~ £17

Sides: Triple cooked chunky chips / sautéed greens beans / buttered carrots / sweet potato fries / roast broccoli (additional £3.75)

Malva pudding / crème anglaise / homemade fudge ice cream / ginger crumb / brandy snap (South African) ~ £8.50

Bitter chocolate tart / chocolate ice cream / orange / honeycomb (V, GF) ~ £8.50

White chocolate panna cotta / bourbon compressed pineapple / almond brittle (V, GF) ~ £8.50

Homemade cheesecake / cinnamon ice cream / frosted cashews / butterscotch sauce (V) ~ £8.50

Eton Mess / banana & passion fruit / lime zest (V, GF) ~ £7.50

Affogato ~ Vanilla ice cream "drowned" with a shot of espresso, amaretto liqueur (V, GF) ~ £8.50

Caramelised banana / passion fruit / sorbet (Vegan, GF) ~ £7.50

Ice-cream / sorbet scoops (V, GF) ~ £2

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, gluten, lactose you are invited to ask one of our servers for assistance when selecting menu items. (V = Vegetarian, Veg = Vegan, GF = Gluten Free)

Note: A service charge of 10% will be levied for tables of 10 and over.