

FOOD MENU



TO BEGIN...

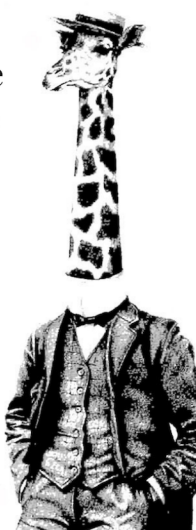
Smoked Bacon Crusted Cumberland Egg with Cauliflower and Thornby Moor Oak Smoked Cheese Veloute, Watercress & Pinenut Pesto and a Warm Cinnamon and Maple Roll (GF) £ 9.50

Slow Braised Cumbrian Beef Cheek Vindaloo with Coconut Puffed Potato, Carrot Emulsion, Lime & Coriander Pickle, Yoghurt and Mint Dressing (GF) £ 9.50

Slow Braised Chicken, Little Gem and Parmesan Risotto with Confit Egg Yolk, Chive Oil, Crispy Maple Bacon and Caesar Dressing (GF) £ 9.50

Goats Cheese and Thyme Whip with Blackberry Puree Aged Balsamic Vinegar Jelly, Oven Roasted Figs, Maple Vinegar and Walnut Dressing and Lavosh Crackers (V) £ 9.50

PURE STARVING!



Venison Plate - Pan Fried Venison Haunch with Braised Venison & Port Pie, Caramelised Venison Sausage and Red Onion Brussel Sprouts. Served with Potato Fondants, Butternut Squash and Sage Puree, Sprout Leaves and a Aged Port and Redcurrant Jus £ 23.50

Slow Braised Beef and Haggis Pie with Crispy Onion and Black Pepper Topping. Served with Swede and Potato Mash, Seasonal Veggies and a Red Wine and Beef Gravy £ 17.50

OB Rossini - Sage and Smoked Bacon Wrapped Chicken Supreme With Chicken Liver Pate Croute, Caramelised Onion and Comte Cheese Potato Bake, Mushroom Ketchup, Saute Garlic Wild Mushrooms, Crispy Cavolo Nero and a Chicken and Masala Sauce (GF) £ 20.00



Maple and Malt Glazed Ham Slab with Pineapple, Red Chilli and Lime Salsa, Fried Free Range Egg and Double Cooked Chips (GF) £ 17.50

Going to the

OFS

Show us Your Ticket to Receive 15% Off Your Bill

Not Valid with any other Offer and Bottomless Deal

SNACKS & SHARING



Satay Style Peanut and Red Chilli Hummus with Garlic Brushed Flat Bread and Carrot Batons £8.00 (V)

Silver and Green Nocellara Del Belize Olives £6.00 (V, VG)

Roasted Garlic and Mozzarella Baked Flat Bread £ 7.00 (V)

Salt and Pepper Dusted Squid Rings with Red Chilli, Lime and Coriander Mayo £ 8.50

Grain Mustard Pulled Ham Taco with Pineapple and Red Chilli Salsa and Pickled Granny Smith Apple £ 8.00

Pork, Roasted Red Pepper and Chorizo Sausage Roll with Nduja Mayo £ 8.00

Hot Honey Pulled Chicken Topped Nachos with Minted Yoghurt and Paprika and Bacon Mayo £ 8.50

Roast Cauliflower and Chive Mac and Cheese with Wainwright Ale Rarebit Topping and a Slow Braised Beef Cheek and Red Chilli Jam Toastie (*Veggie Option Available*) £ 18.50

Pan Fried Fillet of Scottish Salmon with Lemongrass, Red Chilli and Crab Bon Bons, Buttered Sugar Snaps and Pak Choi, Crispy Noodles and a Thai Red Curry and Coconut Broth (GF) £ 22.00

Salt Aged Duck Brest (Cooked Pink) with Confit Duck Leg Kiev Potato and Celeriac Dauphinoise, Red Cabbage Puree, Pickled Red Grapes, Baby Turnips and a Green Peppercorn and Star Anise Duck Sauce (GF) £ 23.50

SIDES

Double Cooked Chips with Roasted Garlic and Chive Mayo £ 4.75 (GF)

BBQ Seasoned Fries £ 4.75

Garlic Mushroom, Spinach and Smoked Cheddar Gratin £ 5.50

Beer Battered Onion Rings £ 5.50

Salt and Pepper Smiley Faces £ 6.00

OB Mac and Cheese Topped with Tortilla Chips and Crispy Onions £ 6.50

Seasonal Mixed Veggies £ 6.00

GASTRO BURGERS

All of Our Burgers are Made In House Using the Best Local Meat Possible Sourced from Our Butcher. All Our Burgers can Be Served in Gluten Free Rolls. All Burgers are Served with BBQ Seasoned Fries

House – 6oz Steak Patty with Maple Roasted Streaky Bacon, Roasted Garlic and Chive Mayo, House Salad, Pickles and OB Burger Relish. Served with a Choice of Oak Smoked Cheddar or Blue Stilton £ 15.50 (GF)

Flying Scotsman – 6oz Steak Patty with Maple Roasted Bacon, Grilled Haggis, Square Sausage, Mustard Mayo, House Salad and Pickles and a Pot of Wholegrain Mustard and Whiskey Sauce £ 17.50

Honey Honey! Butter Milk Chicken Drenched in our Secret Hot Honey Sauce. Served with Paprika and Bacon Mayo, House Salad & Pickles and a Cajun Cabbage and Carrot Slaw £ 16.50

Femme Italiano – Vegetable and Herb Patty with Hot Honey Glazed Halloumi, House Salad and Pickles, Cajun Cabbage and Carrot Slaw £ 15.50 (V) (Vegan Option Available)

Upgrade Waffle Fries

*Seasoned Fries Topped with Cheddar Cheese Sauce and Crispy Bacon + £ 3.50

*Salt and Pepper Smiley Faces with Mixed Peppers and Spring Onions + £ 4.00

GRILL

All our Steaks are from Local Farmers and Hung in a Himalayan Salt Chamber for a Minimum of 28 Days
All Steaks are Served with a Choice of 2 Sides and a Garlic and Herb Butter

8 oz Centre Cut Rump £ 16.50 (GF)

10 oz Dry Aged Sirloin £ 26.50 (GF)

12 oz Dry Aged Rib Eye £ 28.50 (GF)

8oz Fillet Barrel (Not recommended Cooked Above Medium) £ 31.50

Steak Sauces

Classic Peppercorn £ 4.00 (GF)

Blue Cheese and Chive £ 4.00 (GF)

Wholegrain Mustard and Whisky £ 4.00 (GF)

Bone Marrow and Red Wine Gravy £ 4.00 (GF)

SUNDAY ROAST

Every Sunday Our Popular Roast Deal is Served from 12pm - 4:30pm



2 Courses
£ 23.50



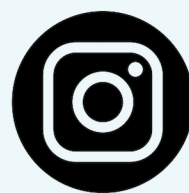
KEBABS



Sweet Chilli and BBQ Marinated Chicken
with OB Salt & Pepper Veggie Rice,
Chilli and Honey Glazed Fries and a Hoi Sin Gravy
£ 17.50 (Upgrade to Salt and Pepper Smileys + £ 3.00)

OB Chicken Shawarma
with Spiced Gravy, Tzatziki, Garlic and Herb Fries
and Grilled Garlic Brushed Flat Bread £ 17.50

Red Pesto and Oregano Marinated Halluomi Kebab
with Margarita Pizza Fries, Herb and Garlic Tossed Fries
and Brushed Garlic Flatbread £ 17.50 (V)



Insta - @theoldbank



Facebook - @theoldbankcarlisle

Remember to Share Your Food and Drink Pictures on Our Social Media Pages



DESSERTS



Stem Ginger and Orange Panna Cotta
with Poached Westwood's New Season Rhubarb, Crispy Vanilla Rice Pudding and Rhubarb Sorbet £ 9.00

"Milk and Honey"
White Chocolate and Biscoff Parfait with Caramelised Biscuit Crumb, Honeycomb, and Mini Milk Sorbet
£9.00

Cinnamon Bun and Brioche Bread and Butter Pudding with Toffee Custard and Brown Butter Ice Cream
£ 9.00

Vanilla and Passion Fruit Cheesecake
with Sous Vide Pineapple, Prosecco Jelly, Oat Granola Crumb, Lime Curd and a Coconut Ice Cream £ 9.00

OB Sticky Toffee Pudding with Salted Toffee Sauce and Caramel Ice Cream £ 8.50
(Gf Option Available)

Please Let a Member of Staff Know of Any Dietary Requirements or Intolerances before ordering. All Dishes are Inclusive of VAT. We work in a tiny, hot kitchen and all our food is made to order so at busy times there WILL be a wait. We cook good food not fast food !! We cannot guarantee that all dishes are totally exempt from allergens
GF - Gluten Free V- Vegetarian VG - Can be altered for a Vegan Diet
We currently use a Soya based oil for frying