

Pan Roasted Scottish King Scallops

with Coconut and Lentil Dhal, Caramelised Leek Emulsion, Crispy Bombay Potatoes, Leek Crisps and a Butter Curry Dressing (GF) £ 13.50

Slow Braised Beef Cheek Croquette Rolled in Pickled Onion

Powder with Cauliflower Cheese Puree, Maple Glazed Baby Carrots, Pickled Onion Gel and a Green Peppercorn Sauce (GF) £11

OB House Burger Scotch Egg rolled in Smoked Cheddar Cheese Served with Slow Roasted Tomato and Roast Garlic Jam, Dehydrated Gherkins, Crispy Cavolo Nero, American Mustard Mayo and a Nacho Style Cheese Sauce (GF) £ 10.50

Chestnut Mushroom and Parmesan Risotto

with Sautéed Wild Mushrooms, White Lake Goats Curd, Black Garlic and Mushroom Ketchup and Crispy Cavolo Nero (GF) (V) £ 10.50

Smoked Cheese and Hawkstone IPA Rarebit topped with Butchers Black Pudding and Haggis. Served with Caramelised Onion Puree, Poached Free Range Egg and a Chicken and Cumberland Honey Mustard Sauce £11



PURE STARVIN

Chicken Tikka Masala Mac and Cheese - Slow Braised Roast Garlic and Herb Chicken and Macaroni Bound in 3 Cheese Sauce and Our Tikka Masala Curry. Topped with Onion Bhaji, Poppadoms and More Cheese. Oven Roasted Chicken Supreme with Confit Chicken Leg and Roast Garlic Served with Garlic Brushed Naan Bread and Mango Chutney £ 19.50

Slow Braised Steak, Beef Cheek and Peppercorn Sauce Pie Topped with a Layer of Thick Cut Chips. Served with Seasonal Veggies, Chive Mash
Pan Seared Sea Bass with a Smoked Pancetta, Baby Onion and Puy Lentil and Our Beef and Treacle Gravy £ 19.50

Maple and Malt Glazed Ham Slab with Pineapple, Red Chilli and Lime Salsa, Fried Free Range Egg and Double Cooked Chips (GF) £ 19.50

Spiced Pork - 12 Hour Braised Pork Shoulder Parcel Glazed in Hoi Sin and Honey, Salt & Pepper, Sweet Chilli and Coriander Sausage Roll and Sesame Crusted Pork Cheek. Served with Caramelised Onion Puree, Glazed Pak Choi and Tenderstem and a Pork and Black Pepper Sauce £ 26.50

Oven Baked Autumn Squash with Sage and Garlic Gnocchi, Sautéed Wild Mushrooms ,Butternut Squash Puree, Pickled Chestnut Mushrooms and a Pine Nut, Sage and Brown Butter Dressing (V) (GF) £19.50

Pan Roasted Fillet of Fallow Deer with Venison Faggot and Crispy Slow Cooked Venison Spring Roll. Served with Roasted Corn Puree Fondant Potatoes, Sweetcorn Glazed in Black Garlic

> Caramelised Leek and Chard and a Venison and Black Garlic Sauce £ 29.50

Kiev, Black Pudding and Caramelised Onion Potato Press, Celeriac Puree, Wilted Savoy Cabbage and Apple, Grilled Hen of The Woods and a Roast Chicken and Cumberland Honey Mustard Sauce (GF) £ 25.50

Cassoulet. Served with a Celeriac Puree, Chicory, Red Chard and Bean Salad and a Red Wine Jus (GF) £ 26.50

Tear and Share Garlic and Mozzarella Lovingly Artisan Sourdough Loaf (V) £ 8.75

Smoked Cheddar and Garlic Humous Topped with Pulled Ham & House Pickle. Served with Toasted Sourdough £9.00

Black Pepper Sauce Glazed Cumberland Sausage Chunks £ 8.50

XL Cheese Crisp Breaded Chicken Goujons Baked with BBQ Sauce and Toped with Smoked Cheddar and

Mozzarella £9.00

Charcuterie Board - Sliced Chorizo, Air Dried Ham,

Salami. Served with

Silver and Green Olives and

Toasted Ciabatta £ 13.50

Please let us Know of any Allergens or Dietary Requirements When Ordering

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House - 60z Steak Patty with Maple Streaky Bacon , House Salad, Pickles and Burger Relish. Served with a Choice of Oak Smoked Cheddar or Blue Stilton £ 17.50

The Sunday Dinner - 60z Steak Burger Topped with Slow Braised Herb and Roast Garlic Chicken, Sage and Onion Stuffing and Mozzarella. Served Inside a Toasted Roll with Carrot and Swede, Wilted Greens, Cauliflower Cheese Puree, Yorkshire pudding and a Pot of Chicken and Maple Gravy £ 19.50

The Scot - 6oz Steak Burger Topped with Haggis, Black Pudding, Lorne Sausage, Onion Rings and Smoked Cheddar Cheese. Served Inside a Toasted Roll with Mustard and Whisky Mayo, House Salad and Pickles and a Pot of Chicken and Wholegrain Mustard Gravy

£ 19.50

Indian Prince - Vegetable and Herb Pattie topped with Coconut and Lentil Dhal and Mango Chutney. Served inside a Toasted Roll with Garlic and Herb Mayo, House Salad and Pickles and Yoghurt and Mint Raita

(∨) £ 17.50



Salt and Pepper Marinated Chicken and Mixed Pepper

with Chilli and Sea Salt Dusted Fries, ½ Garlic Brushed Flatbread and Black Pepper Chicken Gravy £ 19.50

Mango Chutney and Bombay Mix Crusted Halloumi and Mixed Pepper with ½ Garlic Brushed Flat Bread, Masala Fried Chips and a OB Curry Sauce (V) £ 19.50

Both Kebabs can be altered for a Gluten Free Diet. Please Ask a Member of the

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

Double Cooked Chips, OB House Gravy and Cheese Topped with

Crispy Onions £ 7.50 Paprika and Garlic Roast Tender stem Broccoli with Chorizo (GF) £ 7.50

Garlic Mushroom, Spinach and Smoked Cheddar Gratin £ 7.50

Salt and Pepper Beer Battered Onion Rings £ 7.00 Seasonal Mixed Veggies (GF) £ 7.00

Classic OB Mac and Cheese with Tortilla Chip Topping

£ 7.50

Baked to Order. 15 Minute Wait Time. Share with Your Pal or Guzzle the Lot On Your Own

White Chocolate Chip and Jammie Dodger with Claires Raspberry Jam and Raspberry Ripple Ice Cream £ 10.00

Milk Chooclate and Milky Way with Cookies and Cream Spread and Cookie Dough Ice Cream £ 10.00

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Our Steaks are from Kirkups Family Butchers who uses Top Limousin and Galloway Beef reared only 12 miles from here at The Old Bank. Steaks are Served with a Choice of 2 Sides and a Garlic and Herb Butter

> 8oz Rump Brushed in Roasted Garlic, Rosemary and Maldon Smoked Sea Salt £ 20.50 (GF)

10 oz Sirloin £ 31.50 (GF) **12 oz Rib Eye £ 34.50** (GF)

12oz Mint and Rosemary Glazed Barnsley **Lamb Chop £ 27.50** (GF)

24oz T Bone £ 45.00 (GF)

Upgrade

Garlic and Chilli King Prawns in Garlic and Herb Butter £ 6.00 Tandoori King Scallops in Garlic and Herb Butter £ 8.00

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)



Diddly Squat Farm Bee Juice Panna Cotta

with White Chocolate and Tablet Blondie, Lavender Meringue and a Irn Bru Sorbet £ 10.00 (GF)

Rum and Raisin Artic Roll with Caramelised Banana, Dulche Du Leche Mascarpone, Rum and Coke Jelly, Gingernut Crumb and a Banana Caramel Sauce £ 10.00

Our Lemon Meringue

Lemoncello and Thyme Baba, Lime Curd Mousse, Black Sesame and Pepper Meringue Shards, White Chocolate Ice Cream, Lemon Sherbet Pastilles £10.00

Sweet Malt Gateau with Butterscotch Sauce, Toffee Apple Puree Candied Baby Apples, Caramelised Breakfast Cereal and Malteaser Ice Cream £ 10.00

OB Sticky Toffee Pudding with Salted Toffee Sauce, Biscoff Crumb and a Sweet and Salted Popcorn Ice Cream £ 8.75 (GF Option Available)



