

CELEBRATING
10 YEARS
2016-2026

THE OLD BANK

FOOD MENU

WHILE YOU WAIT

Whipped Feta and Herb Cream Cheese
with Sweet Chilli Sauce
Served with Crisp Sourdough £ 8.50

Slow Cooked Beef Bolognaise
Arancini with Tomato and Roasted Red Pepper
Puree and Aged Parmesan (GF) £ 9.50

Tear and Share Garlic and Herb Bread
Topped with N'duja, Hot Honey &
Crispy Onions £ 8.00

Starters Orders

"Paella" - Chorizo, Lemon and Pork Scotch
Egg with Smoky Romesco Sauce, N'Duja
Glazed Tiger Prawn, Shaved Pickled
Fennel and a Saffron and Chilli
Aioli (GF) £ 12.50

**Slow Cooked Mint and Roast Garlic
Lamb Neck Doughnut** with White Onion
and Marmite Puree, New Season English
Asparagus, Pickled Shallots and a
Wild Garlic & Pine Nut Pesto Dressing
£ 11.50

Pan Fried Scottish King Scallops
with Thai Red Curry Chicken Bon Bons,
Sweet Potato and Lime Puree, Toasted
Coconut and Almond Crumb and a Coriander
& Ginger Foam
(GF) £ 13.50

Chicken Liver and XO Brandy Parfait
with Chicken Skin Cracker, Sweet and Sour
Rhubarb Gel, Smoked Bacon
and Garlic Jam and a Honey & Thyme
Brushed Milk Bread
(GF Available) £ 11.50

**Roasted Red Pepper, Chick Pea and
Lentil Falafel** with Spiced Halloumi
Burnt Tomato and Lime Humous , Pickled Red
Chillies and a Harrisia, Honey and Parsley
Dressing
(V) (GF) £ 11.50

PURE STARVING!

**Fajita Spiced Chicken, Roasted Red Pepper
and Spinach Pie** with Crispy Cajun Potatoes,
Buttered Tenderstem, Baby Corn & Sugar
Snap Peas and a Chicken, Chorizo & Tomato
Sauce £ 19.50

**Corn Fed Chicken Supreme, Slow Cooked
Crispy Leg** with Spring Vegetable Fricassee
with Wild Garlic, New Potato Fondants,
Butted Glazed Morels, Celeriac Puree
and a Chicken & Maderia Cream Sauce
(GF) £ 26.50

Seared Duck Breast (Served Pink)
with Confit Duck Leg and Truffle Raviolo
Pea and Gem Lettuce Veloute,
Smoked Bacon Gnocchi, Chive Oil
and a Duck and Anise Sauce £ 29.50

Pan Fried Hake Fillet with New Potato
Butterbean and Wild Garlic Warm Salad,
Celeriac Puree, Malt Glazed Hen of
The Woods, English Asparagus and a
Chicken Butter and White Wine Sauce
(GF) £ 27.50

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

Pan Roasted Lakeland Lamb Loin
with Garlic and Rosemary Braised
Lamb Shoulder Croquette, Spiced Carrot
Puree, Charred Baby Leeks and Spring
Onions, Black Garlic Emulsion and a
Minted Lamb Jus (GF) £ 29.50

Mexican Mac and Cheese - Slow Cooked
Birria Style Pulled Pork and Ancho Chilli
Ragu, Three Cheese, Chive and Coriander
Mac and a Crispy Tortilla and Onion
Topping .Served with BBQ Dusted Fries
£ 19.50

**Linda Moore's Beef and Black
Pudding Hot Pot** with Crispy Potato
Topping. Served with Red Cabbage,
Seasonal Veggies and a Beef and
Treacle Gravy (GF) £ 22.50

Spring Pea and Ricotta Tortellini
with Pea and Wild Garlic Cream
New Season Asparagus
Peas, Poached Free Range Egg
and a Chive and Roasted Garlic
Dressing (V) £ 19.50

Burgers

All Our Burgers are Served with BBQ Dusted Fries

House - 6oz Steak Patty with Maple Streaky Bacon, Caramelised Onion Mayo, House Salad, Pickles and a Tomato and Roast Garlic Jam. Served with a Choice of Oak Smoked Cheddar or Blue Stilton **£ 17.50**

"Piggy Stardust" - 6oz Steak Patty Topped with Birria Style Pulled Pork with Ancho Chilli, Coriander and Burnt Lime Mayo, BBQ Sauce, Smoked Cheese, House Salad and Pickles. **£ 19.50**

Sizzlin Señorita - Fajita Spiced Breaded Chicken Breast Topped with Roasted Peppers and Onions, Tomato and Chorizo Sauce and Monterey Jack Cheese. Served with Smoked Paprika Aioli, Lime and Coriander Slaw and Tortilla Chips **£ 19.50**

Veggie - Herb and Vegetable Patty Topped with Crispy Cajun Halloumi and Romesco Sauce. Served with Tomato and Roast Garlic Jam, Caramelised Onion Mayo and House Salad (V, Can be Done Vegan) **£ 17.50**

KEBABS

Thai Red Curry Marinated Chicken and Red Pepper with Salt and Pepper Smiley Faces, Garlic Brushed Flatbread and a Pot Sweet Chilli Chicken Gravy **£ 20.00**
(Vegetarian Available with Halloumi)

Smokey Fajita Spiced Beef, Pepper and Red Onion with Chips, Cheese and Tortilla Chip Bake Guacamole and a Tomato & Roast Garlic Salsa, **£ 20.00**

Both Kebabs Can Be Changed for a Gluten Free Diet

Sides

Double Cooked Chips with Caramelised Onion 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**

Black Bomber Cheese and Mustard Cream Baked Leeks **£ 7.50**

Garlic Mushroom, Spinach and Smoked Cheddar Gratin **£ 7.50**

Seasonal Mixed Veggies (GF) £ 7.00

Classic OB Mac and Cheese with Tortilla Chip Topping **£ 7.50**

HAVE A DEEKS

Please let a Member Know of Any Dietary Requirements/ Allergies or Intolerances When Ordering. We work in a Kitchen where Nuts, Gluten, Dairy are Present. We Cook Good, Tasty Food from Scratch and Your Food May Take time When we are Busy. If

Your Looking for Fast Food Please Leave Now !

V -Vegetarian **GF**- Can Be Tailored For a Gluten Free Diet

GRILL

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
£ 21.00 (GF)

10 oz Sirloin £ 32.50 (GF)

12 oz Rib Eye £ 35.00 (GF)

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

Upgrades

Garlic and Chilli King Prawns in Garlic and Herb Butter **£ 8.00**

Tandoori King Scallops in Garlic and Herb Butter **£ 9.00**

Steak Sauces

Classic Peppercorn **£ 4.50 (GF)**

Blue Cheese and Chive **£ 4.50 (GF)**

Wholegrain Mustard and Whisky **£ 4.50 (GF)**

Bone Marrow and Red Wine Gravy **£ 4.50 (GF)**



**KIRKUP
BUTCHERS**

DESSERTS

Matcha and Pistachio Panna Cotta with Coconut and Raspberry Cornflake Bakewell Tart, Aerated White Chocolate, Raspberry and Mint Compote and a Ube Ice Cream **£ 11.00**

"Victoria's Breakfast" - Toasted Victoria sponge, Orange Marmalade Gel, Honey and Bran Mousse, Earl Grey Tea Jelly, Maple Bacon Crisps, Fried Eggs and a Brown Toast and Treacle Ice Cream **£ 11.00**

OB Sticky Toffee Pudding with Salted Toffee Sauce, Biscoff Crumb and a Salted Caramel Ice Cream **£ 9.50 (GF Option Available)**

Chocolate and Hawkstone Black Delice with Irish cream Frosting, Malted Oat Crumb, Black Cherry Gel, Pickled Black Cherry and Raspberry Salad and a Malted Milk Ice Cream **£ 11.00**

Baked Sea Salt Brownie, Cookie Dough and Vanilla Cheesecake with Malt Mascarpone, Butterscotch Sauce, Chocolate Crumb and a Sweet and Salted Popcorn Ice Cream **£ 10.00**