

# FOOD MENU



## TO BEGIN...

**Crispy Onion Breaded Slow Braised Lamb Fritters** with Caramelised Onion Puree, Pickled Shallots Toasted Almond & Sultana Dressing and a Madras Foam (GF) £ 9.75

### “Pea and Ham”

Warm Maple and Herb Pulled Gammon, Pease Pudding and Pickled Red Onion Croute with Spring Pea Veloute and Chive Oil £ 9.50

### “BLT”

Cumbrian Smoked Pancetta and St Andrews Farmhouse Cheddar Arancini, Bloody Mary Tomato Sauce, Crispy Cavalo Nero, Little Gem Oil and Shaved Aged Parmesan (GF) £ 9.75

**Garden Herb Baked Glaston Tile Goats Cheese** with Beetroot and Cherry Puree, Cassis Glazed Heritage Beets, Caramelised Walnuts, Wild Garlic Pesto and a Cherry and Balsamic Syrup (V)(GF) £ 9.75



## PURE STARVING!

**Spring Lamb Plate** - Pan Roasted Rack of Cumbrian Lamb, Black Garlic Brushed Braised Lamb Belly and Offal Croquette. Served with Spring Pea Emulsion, New Season Asparagus, Potato Fondants and a Green Peppercorn and Thyme Sauce £24.50

**Slow Braised Beef and Black Pudding Pie** with Crispy Onion and Black Pepper Topping. Served with Creamed Potatoes, Seasonal Veggies and a Beef and Black Peppercorn Sauce £ 18.00

**Smoked Paprika and Roasted Garlic Chicken Kiev** with Fajita Spiced Fries Topped with Roasted Peppers and Onions, Crispy Tortilla Chips and Cheddar and Mozzarella. Served with Garlic Wilted Greens and a Spiced Chicken Gravy (GF) £19.50



**Maple and Malt Glazed Ham Slab** with Pineapple, Red Chilli and Lime Salsa, Fried Free Range Egg and Double Cooked Chips (GF) £ 18.00

Going to the

# OFS

Show us Your Ticket to Receive 15% Off Your Bill

Not Valid with any other Offer or 1833 Tasting Menu

## SNACKS & SHARING



**Beetroot and Maple Hummus with Garlic**  
Brushed Flat Bread and Carrot Batons £8.00 (V)

**Silver and Green Nocellara Del Belize Olives** £6.50(V, VG)

**Lovingly Artisan Baked Sourdough** with Malt Butter £ 6.50 (V)

**Roasted Garlic and Mozzarella Baked Flat Bread** £8.00 (V)

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

**Sticky Black Pepper Beef Taco** with Asian Bean Sprout & Carrot Slaw and Wasabi Mayo £ 8.50

**Pulled Honey Roast Ham and Smoked Cheddar Croquettes** with 3 Cheese and Chive Dipping Sauce £ 8.50

**Chicken Fajita Topped Nachos** with Sour Cream, Guacamole, Roasted Peppers & Onions and Tomato Salsa £ 9.00

**Aloo Gobi and Pilau Rice Pie** with Crispy Onion and Poppy Seed Topping. Served with OB Bombay Potatoes, Garlic Wilted Greens and a Masala Curry Sauce (V, VG) £ 18.00

**Bacon Frazzle Crusted Fillet of Stonebass** with Braised Baby Gem Lettuce, Celeriac Puree, Wild Garlic Gnocchi, Maple Roasted Celeriac and a Pancetta, Thyme and White Wine Sauce (GF) £ 22.00

**Pan Roasted Fillet of Lakeland Beef (Cooked Pink)** with Treacle Braised Beef Cheek Cannelloni, Leek Emulsion, Charred Red Onion, Pomme Anna, Torched Braised Leeks and a Beef and Black Treacle Sauce (GF) £ 24.50

## 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** £ 7.00

**Beer Battered Onion Rings** £ 6.50

**Salt and Pepper Hash Browns** £ 6.00

**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 £ 16.50 (GF)

**The Big Breakfast** - 6oz Steak Patty with Maple Roasted Bacon, Square Sausage, Fried Free Range Egg, Smoked Cumbrian Cheddar, Hash Brown, Bloody Mary Ketchup, House Salad and Roasted Garlic and Chive Mayo £ 18.50

**The Hunter** - Butter Milk Chicken Drenched in BBQ Sauce. Topped with 3 Cheese Sauce, Maple Roasted Streaky Bacon, Crispy Onions, House Salad and Roasted Garlic and Chive Mayo £ 17.50 (GF)

**The Shroom** - Roasted Portobello Mushroom Topped with Glaston Tile Goats Cheese, Hash Brown, House Salad and Pickles, Wild Garlic Pesto and Pickled Beetroot £ 16.50 (V) (GF) (Vegan Option Available)

## Upgrade Fries

\*Seasoned Fries Topped with Cheddar Cheese Sauce, BBQ and Honey Glaze, Crispy Bacon and Crispy Onions + £ 3.75

\* Seasoned Fries Topped with Pizza Sauce, Cheddar and Mozzarella, Spicy Nduja and Spring Onions + £3.75

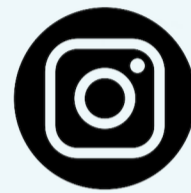
# KEBABS



**Fajita Marinated Chicken, Pepper and Red Onion** with Skin On Fries Topped with Mozzarella, Sour Cream Tomato Salsa, Guacamole and Tortilla Chips £ 18.00 (GF)

**Black Pepper Beef** with Salt and Pepper Dusted Hash Browns, Bean Sprout & Carrot Slaw and a Red Chilli and Spring Onion Rice £ 18.50

**Red Pesto and Oregano Marinated Halluomi Kebab** with Margarita Pizza Fries, Herb and Garlic Tossed Fries and Brushed Garlic Flatbread £ 18.00 (V)



Insta - @theoldbank



Facebook -@theoldbankcarlisle

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



# 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** £ 17.50 (GF)  
**10 oz Dry Aged Sirloin** £ 27.50 (GF)  
**12 oz Dry Aged Rib Eye** £ 29.00 (GF)

## 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  
£ 24.50



# DESSERTS



**Lemon and Poppy Seed Blondie** with Passionfruit Sorbet, Black Pepper Meringues, Pornstar Martini Jelly, Lemon and White Chocolate Macaron £ 9.75

**"Millionaire Shortbread"** Dark Chocolate and Caramel Parfait with Dulce Du Leche Doughnut, Caramelised Cornflakes and Millionaire Ice Cream £9.75

**"Carrot Cake"** Set Vanilla Cream Cheese Mousse, Crispy Carrot Cake Carrot and Orange Gel, Ginger Nut Meringue, Candied Carrot and a Maple and Walnut Ice Cream £ 9.75

**Caramelised Brown Sugar Tart** with Malted Milk Crumb and a Malteser and Horlicks Ice Cream £ 9.75

**OB Sticky Toffee Pudding** with Salted Toffee Sauce and Caramel Ice Cream £ 8.75 (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