

Evening Menu

Designed to share

NIBBLES

Sourdough 3.25
Balsamic & oils

Olives (ve) 3.25

Houmous (ve) 4.95
Crudités

SMALL PLATES

Belly Pork Bites 8.95
Slow cooked belly pork, red onion chutney

Satay Chicken Skewers 6.95
Peanut satay dipping sauce

Kickin' Chicken Wings 6.95
With chilli jam

Sundried Tomato & Basil Pork Meatballs 8.95
Sour cream, toasted sourdough

Garlic & Chilli Tiger Prawns 9.95
With garlic chilli butter

Burrata (v) 8.95
Tomato, toasted pine nuts served with toasted sourdough

BIGGER PLATES MADE TO SHARE OR ENJOY AS A MAIN COURSE

Asparagus and Broad Bean Risotto (v) 11.95
Rocket, parmesan shavings

Truffle Chicken Pasta 11.95
Rocket, parmesan shavings

Feather Blade of Beef 13.95
Slow cooked, garlic mash, Old Bank beef gravy

Mac and Cheese Bank Burger 12.95
8oz beef patty, bacon, topped with truffle mac & cheese

Smoked Pulled Beef Chilli 11.95
Soft tacos, salsa, soured cream, guacamole

The Old Bank Salad (ve) 9.95
Spinach, romaine, rocket, spring onions, red onion chutney, dill with a mustard dressing

3 Bean and Sweet Potato Chilli (ve) 10.95
Soft tacos, with guacamole and salsa

Add chicken breast for 3.95

SIDES

The Old Bank Truffle Mac & Cheese (v) 4.95

Kale & Savoy Cabbage (ve) 3.50

House Salad (ve) 3.95

Wild Rice Salad (ve) 3.75

Corn on the Cob with Feta & Paprika (v) 3.95
(vegan option available)

Buttered Garlic or Mustard Mash (v) 3.75

DESSERTS ALL 5.75

Sticky Toffee Pudding
Served with vanilla ice cream

The Old Bank Waffle
Served with fresh fruit and vanilla ice cream (v)
or fruit sorbet (ve)

White Chocolate & Raspberry Cheesecake
Served with pouring cream

Cheeseboard (+3 supplement)
Selection of three cheeses, grapes, crackers & chutney

Lemon Meringue Pie (ve)
Served with lemon zest and berries