

Here at The Old Bank, we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

SMALL PLATES

Chargrilled squid with pistachio, chilli and mint 8.85

Pan-fried octopus & chorizo with new potatoes, chorizo, herb & heritage tomato salsa 12.95

Sautéed garlic chicken & chorizo bruschetta 7.50

Edamame Dip, sesame seeds and flatbread (pb) 6.75

Artichoke, basil & semi-dried tomato salad (pb) (v) 6.50

Beetroot, spelt, ricotta & pomegranate salad with croutons (v) 6.50

Golden Cross whipped goat's curd with endive & walnut salad and truffle honey dressing (v) 9

Split pea, cashew & quinoa cake with miso carrot purée and Asahi tempura spring onions (pb) (v) 7.25

ROASTS

Served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables & red wine gravy

Dry-aged sirloin of Owton's beef, roasted pink 19.85

Roast Norfolk chicken, pork, apricot & chestnut stuffing 17.65

Duo of roasts: Owton's dry-aged sirloin of beef & Norfolk chicken 18.50

Plant based nut roast (pb) (v) 17.25

LARGE PLATES

Feta, avocado & quinoa salad, butternut squash, mint, coriander & pomegranate molasses (v) 14.25

Sautéed gnocchi with vine tomatoes, artichokes, basil and Laverstoke Park Farm mozzarella (v) 14.25

Cajun-roasted chickpea, caramelised onion & butternut squash salad with hummus & toasted almonds (pb) 14.25

Teriyaki salmon Udon noodle bowl with pak choi, mango & corn salsa, miso dressing and sesame seeds 15.25

Roast lemon sole with brown shrimp and caper butter 21.15

Fuller's Frontier battered haddock, triple cooked chips, crushed minted peas, tartare sauce, lemon 17

SIDES

Roast potatoes & gravy (pb) 3.75

Rotisserie honey roast vegetables (v) 3.75

Tender stem broccoli, chilli & garlic (pb) 4.45

Triple-cooked chips with rosemary salt (pb) 3.75

Selection of breads, with balsamic vinegar, olive oil and salted butter (v) 4.75



