

STARTERS & SMALL PLATES

Chicken Wings ½ lb. 5⁵⁰
Your choice of BBQ ½ lb. 9⁵⁰
or spicy hot sauce!
Served with celery &
blue cheese dip

Mozzarella Sticks (V) 4⁵⁰
Deep-fried breaded mozzarella
sticks served with a tangy chili
dip.

Salt & Pepper Calamari 7
7 Deep fried, tender squid rings
served with sautéed chilis & garlic
and a tangy chili dip.

FAMOUS STEAKS

We are proud to offer only **grass-fed** British Beef, sourced from our
local butcher Swandean, who hang the meat for a minimum of 28 days.
Served with your choice of triple cooked chips, baked potato or house salad.

Rump 150g/300g 10⁵⁰/18⁹⁵

Considered to have more flavour than the other cuts, this is tender, good, everyday steak taken from the lower back of the animal. The 300g portion is best served medium to medium rare and just ask if you'd like us to slice it before serving. For smaller appetites, the 150g option delivers the same great flavour and is best eaten rare or medium rare.

Sirloin 200g/300g 16⁹⁵/22⁹⁵

Our most popular cut, the sirloin comes from the upper middle of the steer. This is a part of the cow that doesn't do as much as, say the shoulder, so it's very tender and well-marbled with fat. Because of this it can be tough if overcooked so we suggest you go for rare, medium rare or medium.

Fillet 200g/300g 25⁹⁵/32⁹⁵

This is the most tender and lean of all the steaks. We use steaks from the center of the fillet, which is the prime part and are at their best medium rare.

Rib-eye 250g/350g 18⁹⁵/27⁵⁰

An old classic, rib-eye comes as the name suggests from a cow's rib section. It has a wonderful rich flavour and is very tender. Best enjoyed medium rare to medium.

T-Bone 500g 31⁹⁵

One side of the bone is sirloin, the other is fillet, giving the best of both worlds and best served medium rare.

SURF 'N' TURF 5

Add Calamari to
your chosen steak

SAUCES 1⁵⁰

Garlic Butter, Pepper,
Louisiana Hot Sauce,
Barbecue

CLASSIC COMBO GRILLS

Served with your choice of triple cooked chips, baked potato or house salad.

½ Rack of Ribs and Chicken Wings 14⁹⁵

½ Rack of Ribs and 200gr Sirloin 23⁹⁵

½ Rack of Ribs and 300gr Rump 23⁹⁵

½ Rack of Ribs and ¼ Chicken 13⁹⁵

Tri-Combo 7oz/200g sirloin, ¼ chicken, ½ rack of ribs 27⁹⁵

**Please tell your server if you have any dietary or allergen requirements.
Detailed allergen information is available on request. Just ask your server for a copy of our allergen menu.**

LEGENDARY RIBS

Served with your choice of triple cooked chips, baked potato or house salad.

Our pork baby back ribs are prepared daily from scratch. Cooked to tenderize the meat, they are then infused with house marinade for 24 hours. Served char-grilled with a hearty brush of our signature barbecue baste and a home-made coleslaw garnish.

Half Rack 9⁵⁰ Full Rack 18 1.5 Kilo 32

BURGERS

Served with your choice of triple-cooked chips, baked potato or salad.

The Banker 10⁹⁵

Flame-grilled burger patty topped with American cheese, streaky bacon and crispy onions, on a bed of mixed leaves, tomato, gherkins, Old Bank burger sauce, served in a toasted brioche bun.

Double-up: 3, Add fried egg: 1

Swap American Cheese for Blue Cheese: 1

Halloumi Burger (V) 10⁵⁰

Deep-fried breaded halloumi topped with grilled red pepper and crispy onions, on a bed of tomato, mixed leaves, garlic mayo and tomato relish, served in a toasted brioche bun. **Double-up: 3**

CHICKEN

★ POLLO A L'AST – Unique to the Old Bank★

Roasted whole & turned on a skewer, Spanish-style, with rosemary and thyme, for deliciously crispy skin.

Choose from piri piri, BBQ or satay sauce.

Half Chicken 10⁹⁵ Whole Sharing Chicken 20

Served with your choice of triple cooked chips, baked potato or house salad. Served with any two side dishes.

SIDE DISHES 3

Triple Cooked Chips, Baked Potato, Green Beans, House-made Coleslaw, House Salad

SUNDAY ROASTS

/available Sunday 1pm till 4pm only/

All served with roast potatoes, Yorkshire pudding, swede purée, green beans, honey-roasted carrots, baked cauliflower cheese & gravy.

Rosemary & Thyme Suffused Tender Sirloin of British Beef	15
Herb Marinated Sliced Leg of English Lamb	14
½ Rotisserie Chicken	12
Vegetarian Option	11