

SUNDAY MENU

the old bank STEAK TAVERNA® & BAR

MEZE

PITTA BREAD (V)	1.75	OLIVES (V, GF)	2.50
CHICKEN WINGS <i>½ lb 5.75 1lb 10.00</i>		HALLOUMI (V, GF)	6.25
BBQ or SPICY HOT (GF) With celery & blue cheese dip		Deep-fried halloumi brushed with herbs and virgin olive oil, served with sweet chilli sauce	
GREEK WINGS (GF) Tossed in olive oil, parsley, garlic & cayenne, scattered with feta, served with garlic mayo.		KALAMARAKIA	8.25
		Deep-fried squid with crushed garlic and chilli peppers served with garlic mayo	
SPANAKOPITA (V)	6.25	LENTIL SOUP - FAKES (<i>Fah-kes</i>) (V, GF)	5.75
Spinach and feta cheese triangles in golden filo pastry.		Traditional Greek lentil soup with onion, tomato paste, carrots, oregano, rosemary and basil. Served with warm pitta bread. (GF bread available)	

SUNDAY ROASTS

All served with crispy roast potatoes, parsnips, baked cauliflower cheese, green beans, buttered carrots, Yorkshire pudding and rich gravy. **Served from noon until we run out.**

SHOULDER OF WELSH LAMB	15.50	½ ROTISSERIE CHICKEN	14.50
VEGETARIAN/VEGAN	14.50	SIRLOIN OF BEEF	17.00

Ask your server for today's delicious choices.

STEAKS

Famous for our flame-grilled steaks since 2010, we serve only 28 day aged, grass-fed beef, supplied by our local butcher, Swandean in Worthing.

*Served with triple-cooked chips, rice, or horiatiki salad (*add 95p*)

150g RUMP STEAK (GF)	11.95	250g RIB-EYE STEAK (GF)	23.50
200g SIRLOIN STEAK (GF)	18.95		

INDULGENCES

RIBS COMBO 9.50 Add ½ rack of ribs to your steak
SURF & TURF 7.50 Add calamari to your steak

SAUCES 1.50

Tzatziki, Hot Sauce, Peppercorn, Garlic Butter, Barbecue, Blue Cheese,

SUNDAY MENU

the old bank STEAK TAVERNA® & BAR

RIBS

Baby back ribs served with triple-cooked chips, rice, or Horiatiki salad (*add 95p*)

CLASSIC *Half rack 13.50 Full rack 24.00*

Infused with our house marinade for 24 hours, then chargrilled and brushed with our homemade BBQ baste. Served with coleslaw garnish.

GREEK (GF) NEW *Half rack 13.50 Full rack 24.00*

Marinated in coriander seeds, oregano, garlic, smoked paprika & lemon juice. Grilled, drizzled with olive oil, sea salt & fresh oregano, garnished with grilled lemon.

MAIN COURSES

*Served with triple-cooked chips, rice, or Horiatiki salad (*add 95p*)

MOUSSAKA (GF)

14.95

Rich tomato beef mince layered with thinly sliced aubergine and potatoes, topped with bechamel sauce and golden breadcrumbs & cheese. Served with fresh Horiatiki salad.

Subject to availability.

SEABASS (GF)

16.00

Two seabass fillets, sautéed with garlic butter and parsley, and served with sautéed green beans, French fries & tartare sauce.

SIDES

Triple-Cooked Chips (GF)

3.25

Green Beans (GF)

3.25

French Fries (GF)

3.25

Coleslaw (GF)

3.25

Rice (GF)

3.25

Horiatiki Salad (GF)

4.25

Crispy Onion Rings

3.25

Corn on the Cob (GF)

4.25

ALLERGIES & DIETARY REQUIREMENTS

Please tell your server if you have any dietary or allergen requirements, as we may have to amend your dish. Detailed allergen information is available on request. Just ask your server for a copy of our allergen menu.

Menu coated with anti- microbial film to prevent the spread of harmful microbes.

www.oldbankkemptownbrighton.com 01273 682200 theoldbankkemptown@btconnect.com

COPYRIGHT OLD BANK OCTOBER 2021