

THE OLD BANK

WELCOME

We're constantly working hard to source the best ingredients within Devon. Below we've highlighted just exactly where tonight's menu has been sourced.



THE PEOPLE THAT MAKE IT HAPPEN

Liam – **Owner** - The Ginger One

Matt – **Chef** - The man behind the glass, that makes the magic happen

George – **Waiter** - Liam's right hand man. Most likely taking care of you this evening.

Sian – **Waitress** - The only lady in the team. We just don't know how she does it.

Adam – **Kitchen porter** - Has always got his head in the sink. Most likely caught a glimpse of him on arrival

Harvey – **Waiter** - Our newest member of the team, so go easy on him!

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APERITIF

The perfect way to start a meal

Negroni £8 | Peach Bellini £8.50 | Cosmopolitan £8

STARTERS

Norcelara olives

Green olive marinated in rosemary, garlic, chilli & lemon £4.00

Houmous with Flatbreads

Crispy onions, nuts, seeds & chilli
£6

Baked Camembert — *ideal for 2 to share*

Walnuts, truffled honey & fresh baked bread
£9

Soup of the Day — *Please ask the server for today's soup*

Croutons, herbs & olive oil
£6

Fowey mussels

Cider, shallots, smoked bacon, cream, chives
£8.50

Salt & Pepper calamari

Sweet chilli sauce, roasted garlic aioli, coriander
£8.50

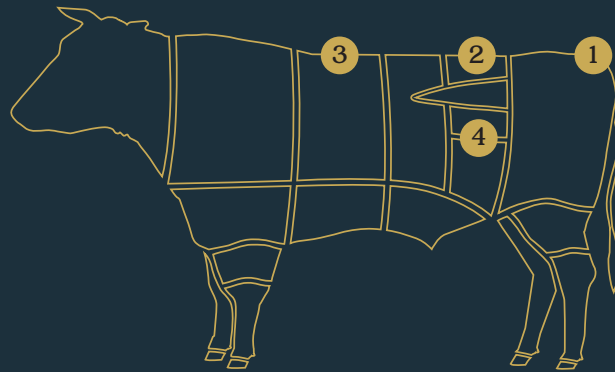
Buttermilk Fried Chicken

Kimchi, Sweet chilli garlic aioli
£8

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EXMOOR NATIONAL PARK STEAKS

Our Exmoor beef is bred just 8 miles away on Holdstone Farm, Waytown. Chris's hand reared cattle graze the open Exmoor moorland, spending only the colder months inside cattle sheds. When ready they make the short two mile trip to North Devon abattoir. We feel the whole process pays respects to the incredible Exmoor National Park by maximising sustainability, and all while providing meat which is supremely flavourful and tender



All steaks are priced per 100g (weight is uncooked)

1 Rump Picanha

Perfectly dry aged in house for 30 days this cut has extreme beefy flavour with a thick outer layer of fat

£7 per 100g

(See our blackboard for tonight's weights)

2 Sirloin 10oz

The classic cut with thick layer of fat & full distinctive flavour

£25

3 Ribeye 10oz

Prime rib cut, tender & highly marbled with an 'eye' of fat. Full on beefy flavour

£22.50

4 Fillet 8oz

'The Butchers Cut' a tender shoulder cut & marbled with a rich flavour

£30

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MAINS

35 Day Aged Beef Burger

*Maple smoked bacon, cheese, smoked
mayonnaise*

£13.50

Roasted Pork Chop

Bbq glazed pork belly, chicor

£16

Market Fish

*Please ask the server for today
Grilled, with french style peas, ba
chicken stock*

£20

Pearl Barley Beetroot Risotto

Feta cheese, celeriac, hazelnut,

£16

Roasted Butternut Squash with Chimmichurri *Sautéeed*

gnocchi, wild mushrooms, baby

£15

*Don't forget to pair your main
with our wonderful selection of sides*

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COFFEE & TEA

Single Espresso	£1.60
Double Espresso	£2.20
Americano	£2.50
Latte	£2.80
Cappuccino	£2.80
Flat White	£2.80
Pot of Tea	£2.20
Speciality Tea	£2.50
Lemon & Ginger	
Cranberry & Raspberry	
Peppermint	
Green Tea	
Chamomile	
Earl Grey	

DESSERTS

Chocolate Fondant	
<i>Pistachio ice cream, raspberries, hazelnuts, salted caramel sauce (Please allow 10 minutes cooking time)</i>	£8
Sticky Toffee Pudding	£8
<i>Butterscotch sauce, rum & raisin ice cream</i>	
Roasted Pineapple	£8
<i>Vanilla, star anise, Szechuan pepper, coconut lime cream, passion fruit</i>	
Affogato	£5.50
<i>Ice Cream with espresso</i>	
Cheese Selection	£9.50
<i>Blue, Cheddar, Soft with biscuits, walnuts & five spice plum chutney</i>	

AFTER DINNER DRINKS

Liqueur Coffee	£6
Espresso Martini	£8.50
White Russian	£8
Dow's Late Bottle Vintage Port	£5.60

DESSERT WINE

	Glass	Bottle
Château Grand-Jauga 2016, France	£5.60	£21
Floralis Moscatel Oro Catalunya, Spain	£6.60	£25

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COCKTAILS

Inspired by the travels of Liam & George



● EACH COCKTAIL AIMED TO RECREATE...

Mai Tai - Queenstown, New Zealand
Spiced Rum, Kracken, Orgeat, Pineapple, Lime **£8.50**

Melon Patch - Kuta, Bali
Mindoro, Vodka, Apple, Simple Syrup **£8**

Raffles Singapore Sling - The Long Bar, Singapore
Gin, Cherry Brandy, Cointreau, Dam Ben **£9**

The Zermatt Zombie - Zermatt, Switzerland
The Old Bank Zombie Grog, Pineapple,
Cinnamon, Chartreuse, Lime & Grenadine **£9.50**

The Battle of the Martini - London, United Kingdom

Porn Star Martini **£8**
Vanilla Vodka, Passoa, Passion Fruit, Prosecco

Espresso Martini **£8**
Vanilla Vodka, Espresso, Kahlúa