

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, currently skiing the alps leaving us all behind.

Sian – *Waitress*

The only lady in the team. We just don't know how she does it

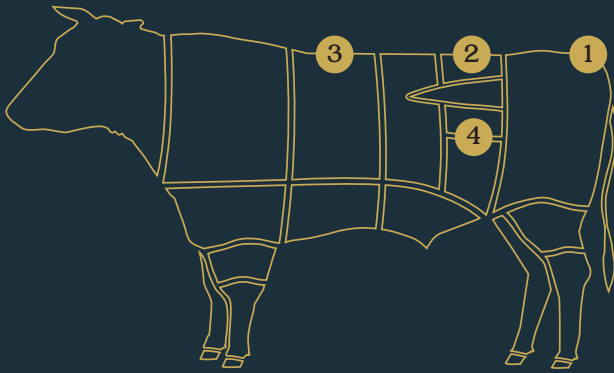
Adam – *Kitchen porter*

Has always got his head in the sink. Most likely caught a glimpse of him on arrival

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EXMOOR NATIONAL PARK STEAKS

Bred just 10 miles from our restaurant these hand reared hardened moorland cattle provide beautifully tender meat.



Breed - Black Angus X Limousion

① **Rump 10oz**

Packed full of flavour, a lean juicy steak, served with a sauce of your choice

£19.5

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

£22.5

④ **Fillet 8oz**

The most tender cut of beef, very buttery & exceptionally lean

£30

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★ ★ ★ PREMIUM CUTS ★ ★ ★

Please view our blackboard for today's **PREMIUM CUTS**.
All steaks are priced per 100g (weight is uncooked)

SAUCES

+£2.5

Classic Peppercorn | Blue Cheese
Mushroom | Béarnaise | Chimichurri

£3.50

SIDES

£4.25

Fat Chips
Sea Salt & Vinegar

Fries
Sea Salt & Vinegar

Buttered New Potatoes
Rosemary, Garlic & Lemon

Mashed Potato
Whipped truffle butter, chives

Field Mushrooms
Confit Garlic & Thyme

Roasted Carrots Honey
cumin & roasted hazelnuts

Grilled Corn Cob
Smoked paprika butter

Seasonal Greens
Cooked in Olive Oil

Baby Garden Leaf Salad
Micro herbs, balsamic reduction & crispy onions

Truffled Parmesan Fries
with Parmesan and Truffle
Oil

Dirty Sweet Potato Fries
Cajun Seasoning, sweet
chilli, mozzarella & spring
onions

Grilled Hispi Cabbage
Smoked Bacon & Parmesan

Rocket Salad
Walnuts & Parma Ham

Caesar Salad
*Croutons, parmesan &
Caesar dressing*

Truffled Mac n' Cheese
*Crispy onions &
breadcrumbs*

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MAINS

35 Day Aged Beef Burger

*Maple smoked bacon, cheese, smoked bacon jam, pickle,
truffle mayonnaise*

£13.5

Maize Chicken Roasted with Garlic & Herbs Roasted

chicken butter sauce

£14

Market Fish

*Please ask the server for today's fish
Grilled, with leeks and brown shrimp served with a
langostine bisque*

£20

Roasted Cauliflower

Yellow lentil dahl, onion bhaji

£15.5

Roasted Butternut Squash

*Sautéed gnocchi, wild mushrooms, truffle dressing, parmesan
and herbs*

£14.5

Don't Forget to pair your main with our wonderful selection of sides on the last page.

