

SUNDAY

12pm - 4pm

RAREBITS £7.25

Cumbrian Cheddar Cheese Blended with Wholegrain Mustard and Cumbrian Dark Ale Topped with

* Haggis and Black Pudding with HP Sauce

* Courgette and Pea Cream with Herb Pesto and Parmesan (V)

* Grilled Garlic and Herb Mushrooms (V)

CROQUES £9.00

Our Take on a Classic Sandwich Twisted Old Bank Style. Served with Thick Cut Chips

Croque Old Bank– Thick Cut Ham and Smoked Cheddar Stuffed inside Thick Bread with Cheese Sauce and Baked Till Golden.

Croque Miguel - Spicy Chorizo and Tomato Chutney Stuffed inside Thick Bread with Cheese Sauce and Baked till Golden. Topped with Chilli Flakes

Croque Florentine - Spinach and Green Pesto Inside Thick Bread with Cheese Sauce and Baked till Golden. Topped with Cheese Sauce and a Fried Egg (V)

OB HOUSE SPECIALS

“Master of the House”

Seasoned Steak Burger topped with Local Blue Cheese or Smoked Cheddar and Maple Bacon with Red Chilli Jam, House Salad and Garlic and Chive Mayo all Housed in a Toasted Roll. Served with Thick Cut Chips £9.50

“OB Chicken Mayo” est 2019

Garlic and Paprika Bread Crumbed Chicken Breast with Baby Gem Lettuce and Roasted Garlic Mayo inside a Toasted Roll. Served with Thick Cut Chips £9.50

“Proper Fish Sandwich” est 2018

Breaded White Fish Goujons with Tartare Sauce, Pea Puree inside Thick White Bread. Served with Thick Cut Chips and Lots of Malt Vinegar !! £10.00

“The Mexican Sister” est 2019

Halloumi Chips with Guacamole, Tomato Salsa, Roasted Peppers and Onions topped with Cheddar and Baked, all inside a Toasted Roll. Served with Thick Cut Chips £9.50 (V)

SUNDAY LUNCH

2 Course £16.00 / 3 Course £20.00

Or 1 Course Please See Individual Prices

STARTERS

Pork and Chorizo Sausage Roll with Red Pepper Puree and Smokey Pepper Salsa

£6.25

Pulled Ham Hock and Parsley Fritters with Pea Puree, Spring Peas and a Wild Garlic Pesto Dressing £6.25

Haggis Scotch Egg with Granny Apple Puree, Sweet Pickled Raspberries, Snecklifter Ale and Apple Chutney and a Redcurrant Dressing £6.25

Halloumi Nachos with Guacamole, Tomato Salsa, Melted Cheddar and Tortilla Crumb (V) £6.25

MAIN COURSE

Treacle Cured Roast Topside of Beef with Yorkshire Pudding, Seasonal Potatoes and Veggies, Beef Gravy and Horseradish Sauce £13.00

Lemon, Garlic and Herb Roasted Chicken Breast with Sage and Onion Stuffing, Yorkshire Pudding, Seasonal Potatoes & Veggies and a Roast Chicken Gravy £11.50

Maple and Honey Glazed Ham Slab with Charred Pineapple Ketchup, Fried Free Range Egg and Thick Cut Chips £13.00

Beef, Dark Ale and Caramelised Onion Pie with Creamed Potatoes, Seasonal Vegetables and Rich Beef Gravy £13.00

Courgette, Pea and Spinach Tagliatelle with Parmesan and a Green Pesto and Avocado Cream Sauce (V) £10.50

DESSERTS

Dark Chocolate and Nutella Bar with Chocolate Soil, Vodka Poached Oranges and a Blood Orange Sorbet £6.00

Baked Carrot Cake Cheesecake with Maple, Ginger and Walnut Syrup and a Clotted Cream Ice Cream £6.00

“Lemon Meringue Pie” with Limoncello Jelly and Mint Sorbet

£6.00

Banana, Chocolate and Spiced Rum Bread and Butter Pudding with Toffee Sauce and Vanilla Bean Ice Cream

£5.75