

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

* Chipotle Pulled Pork with BBQ and Honey Dressing

* Roasted Butternut Squash, Sweet Potato and Pine Nuts with Herb Pesto (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 Anna - Roasted Butternut Squash, Sweet Potato and Herb Pesto Stuffed Inside Thick Bread with Cheese Sauce and Baked Till Golden (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

“The OB Cluck”

Fajita Spiced Chicken Goujons with Chorizo and Melted Smoked Cheddar Cheese topped with Paprika and Chorizo Mayo, Rocket and Smokey Pepper Relish £9.00

“The Fidel”

Our Take on a Classic Cuban Sandwich

12 Hour BBQ Pulled Pork top with Ham Gherkins, and Cheddar inside a Toasted Roll with Mustard and Lettuce.

Served with Thick Cut Chips £10.50

“The Arabian Prince”

Marinated Spiced Chicken Breast with Pulled Tikka Chicken Stuffed Inside a Toasted Roll with Lettuce, Mint Yoghurt and Mango Chutney. Served with Chicken Curry Dusted Chips £10.50

SUNDAY LUNCH

2 Course £16.00 / 3 Course £20.00

Or 1 Course Please See Individual Prices

STARTERS

Parmesan and Thyme Crusted Pulled Beef Croquette with Burnt Onions and Rich Beef Gravy £6.25

Tikka Spiced Chicken Scotch Egg with Coriander and Spinach Potatoes, Mango Chutney and a Curry Cream Sauce £6.25

Maple Glazed Ham with Bubble & Squeak, Fried Egg and a Tomato Sauce Dressing £5.95

Fajita and Tortilla Rolled Halloumi Chips with Guacamole and Tomato and Red Pepper Salsa (V) £5.95

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

Pie of the Day with Creamed Potatoes, Seasonal Vegetables and Rich Beef Gravy £13.00

Lentil and Mixed Bean Loaf with Seasonal Potatoes and Veggies and a Balsamic Onion Gravy (V) £10.50

DESSERTS

Matt's Chocolate Fudge Cake with Marshmallow and Caramel Sauce and Milk Ice Cream £5.75

White Chocolate and Orange Marmalade Bread and Butter Pudding with Cointreau Custard £5.75

Lemon Meringue Mess with Passion Fruit Curd and Elderflower Jelly £5.75

“Apple Crumble” with Custard and Ice Cream £5.75