

DINNER MENU

THE
OLD
BANK

APERITIF

Pierre Bertrand Premier
Cru NV Champagne

£9

Aperol Spritz

£8

Whatahoot Tawny Orange
& Franklin's Ginger Ale

£7

St Giles
Raspberry &
Ginger Gin &
Prosecco Fizz
£8

STARTERS

Sandringham Estate Venison Tartare, Preserved Baby Vegetables, Truffle Mayonnaise	£9
Lemon Cured Salmon, Compressed Cucumber, Pickled Shallot, Buttermilk, Dill	£9
Orkney Scallops Ceviche, Heritage Tomatoes, Basil Oil, Gazpacho	£11
Norfolk Asparagus, Salt Baked Celeriac, Mushroom Marmalade, Egg Yolk	£9

MAINS

Sirloin of Norfolk Beef, Beef Fat & Thyme Roasted Onion, Salt Baked Kohlrabi, Spring Vegetables, Crispy Ox Cheek	£22
Loin & Belly of Norfolk Lamb, Black Olive Mash, Courgette & Basil, Confit Tomato, Aubergine, Goat's Curd	£21
Blakeney Landed Wild Bass, Grilled Broccoli, Cornish Crab Jersey Royals, Wild Mushrooms, Crab Bisque	£20
Charred Hispi Cabbage, Spring Vegetables, Chestnut Mushrooms, Mousseline Potatoes, Sherry Velouté	£15

DESSERTS

Norfolk-Paris-Brest, Honeyed Mascarpone, Norfolk Strawberries, Basil, Pink Peppercorn	£7
White Chocolate Cheesecake, Coffee, Hazelnut	£7
Selection of British Cheeses, Allotment Grown Rhubarb & Shallot Chutney, Miller's Damsels Biscuits	£9
Homemade Ice Creams and Sorbets	£2.5

Food Allergies and Intolerances: please speak to a member of staff and we will endeavour to provide you with options. Game dishes may contain shot.
A discretionary service of 10% will be added to all parties of 8 and more.