

THE BK

THE BANBURY KITCHEN

House Bar Dinner 6pm – 9.30pm

Banbury Kitchen 7pm – 9.30pm

STARTERS

Freshly Baked Garlic Ciabatta	£2.75 with Cheese	£3.25
Chefs Homemade Soup of the Day, Rustic Bread		£4.75
Pan Fried Halloumi Cheese, Balsamic Baby Onions, Cherry Tomato, Salad		£5.00
Sautéed Mushrooms, Garlic & White Wine Cream on Toasted Ciabatta		£5.50
Tandoori Chicken Skewers, Minted Yogurt, Salad		£5.50
Homemade Ham Hock & Pea Pressing, Piccalilli, Ciabatta		£5.75
Prawn, Orange & Crayfish Salad, Lime Mayonnaise, Brown Bread & Butter		£6.25

MAINS

6oz Homemade Beef Burger Tomato Relish, Gem Lettuce, Tomato, Gherkin, Monterey Jack Cheese, Smoked Bacon, Ciabatta Bun, Chunky Chips	£12.95
Spicy Bean Burger Tomato Relish, Gem Lettuce, Tomato, Gherkin, Monterey Jack Cheese, Smoked Bacon, Ciabatta Bun, Chunky Chips	£12.95
Beer Battered Haddock Homemade Tartare Sauce, Garden Peas, Chunky Chips	£11.50
Slow cooked Belly Pork Mashed Potato, Braised Red Cabbage, Green Beans, Cider Jus	£12.75
Pan fried Fillet of Sea Bream New Potatoes, Tender stem Broccoli, Peas, Pesto Dressing	£13.75
Chefs Beef Lasagne Dressed Side Salad, Garlic Ciabatta	£11.25
Potato Gnocchi Tender Stem Broccoli, Cherry Tomatoes, Pesto Dressing, Rocket	£10.50

CHARGRILL

8oz Rib-Eye Steak £18.25 8oz Sirloin Steak £17.50 8oz Pork Chop £12.75
Butterfly Cajun Spiced Chicken Breast £11.95
all presented with Chunky Chips, Grilled Tomato, Field Mushroom, Homemade Slaw
(if on a dinner inclusive rate a £5.00 supplement will apply for any of the Steaks)

SIDES

£2.50 each

Mashed Potato - Chunky Chips - New Potatoes - Mixed Leaf Salad -
Tomato, Red Onion Salad - Tenderstem Broccoli
Sauces & Side Orders not included in Dinner Inclusive rate

DESSERTS

£5.00

Homemade Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Lemon Posset, Fruit Compote, Rustic Shortbread
Warm Treacle Tart, Vanilla Ice Cream
Dark Chocolate Terrine, White Chocolate Sauce
Banbury Kitchen's own "Eton Mess"

CHEESE

3 cheeses £7.00

£2.50 per extra cheese

served with quince jelly, grapes, celery, water biscuits, chutney

1. Colston Bassett Stilton

The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.

2. Oxford Isis

Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang. First created in 2003 by the Oxford Cheese Company to supply Oxford University Colleges and Oxford City Restaurants via its shop in Oxford Covered Market.

3. Somerset Brie

Made only by Lubborn Cheese Ltd, **Somerset Brie** is probably the best selling British vegetarian, soft-white cheese. It is usually produced in the shape of a cylinder with velvety, smooth, white rind. Ripened using traditional methods, the **Somerset Brie** portray a superior creamy taste and richer consistency.

4. Mild English Cheddar

A popular cheese that originated in the village of **Cheddar**, England. A firm, cow's milk cheese that ranges in flavor from **mild** to sharp and in color ... **Mild** and salty it is one of the most easily digested cheeses. ... The texture of **English Cheddar** should be smooth and firm, not crumbly or rubbery.

5. Cornish Yarg

A semi-firm cheese made from pasteurized Holstein cow's milk with vegetarian Rennet. The curd is cut, then moulded, pressed, set in brine for 18 hours, then dried for 2 days, then wrapped in Stinging Nettle leaves and allowed to age about 6 weeks.