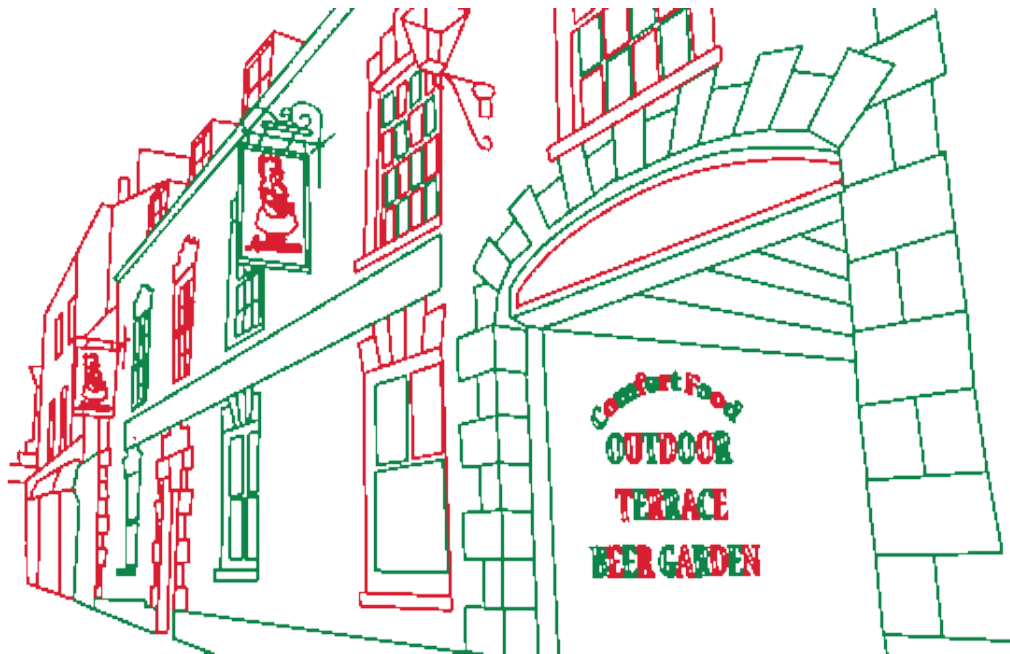




Welcome to the Old Auctioneer. We make all our own food on site including all sauces and marinades and cook over real wood and charcoal. All our food is cooked to order. We built our own exclusive Himalayan Salt Chamber with Steve Betts, Banbury's only Master Butcher, where our beef is hung for a minimum of 28 days before our steaks are cut. Our Incredible Wings are our biggest selling dish with a recipe that took over 8 years to develop. We make our pizzas from a natural biga we call the Mother dough which slow proves for up to 3 days before being hand thrown. We use fresh pasta for our homemade lasagne and all our desserts are made by hand with lots of love and attention. We hope you enjoy your meal with us.



### **ABOUT THE OLD AUCTIONEER.**

The Old Auctioneer is the third oldest building in Banbury, built in 1596 and surviving the great fire of 1628. The site dates back to mediaval times and was originally know as Groupcunt Lane in 1333 reflecting the economic activity and function of the street before being renamed Parsons Street in 1410. The pub became know as The Flying Horse and in the 1830's as many as 53 coaches left the pub for London weekly, taking seven and a half hours to make the journey. The floor boards at the front of the building by the fireplace are believed to be the original boards as are the beams above, which reputedley were sourced during the original construction from a wrecked Spanish Galleon. The bar panneling was constructed from old french fort doors sourced from Fort Saint-Andre just outside Avignon. The foreign exchange sign over the reception came originally from Coutts bank (The Queens bank) in the Strand. The wood panneling in the centre section was salvaged from World War 2 ammunition crates.

## STARTERS

<b>DOUGH BALLS V</b> with fresh garlic butter	<b>3.95</b>
<b>GARLIC PIZZA BREAD V</b> on a thin pizza base with fresh garlic butter	<b>3.95</b>
<b>DIRTY BEAR FRIES</b> homemade queso roja, melting cheddar & smoked bacon	<b>5.75</b>
<b>GARLIC MUSHROOMS V</b> mushrooms tossed in panka with homemade garlic lime aioli	<b>5.75</b>
<b>CHICKEN LIVER PARFAIT</b> homemade chicken liver parfait with cranberry butter	<b>5.95</b>
<b>THE O.A. CAESAR SALAD</b> crispy cos lettuce tossed in the OA's caesar dressing, garlic croutons smoked bacon & parmesan shavings	<b>6.75</b>
<b>PRAWN COCKTAIL</b> north atlantic sweet prawns in homemade marie rose sauce over iceberg	<b>6.95</b>
<b>NACHOS GRANDE V</b> tortilla chips, homemade queso roja, fresh guacamole, salsa, melted cheese and sour cream	<b>7.25/13.95</b>
<b>NACHOS CARNITAS</b> our nachos grande with pulled pork, chorizo and spicy nduja sausage	<b>7.95/14.95</b>



## DIRTY BEARS INCREDIBLE WINGS & THE WING SAUCE PILGRIMAGE

Our wings are our biggest selling dish. We scoured the planet for over 20 years in search of the perfect wing sauce, & took over 8 years to develop the recipe. Be warned, they are very addictive!

<b>INCREDIBLE BUFFALO WINGS &amp; BLUE CHEESE DIP</b> pan full of chicken wings, celery & homemade blue cheese dressing	<b>6.95</b>
<b>HUGE PAN OF BUFFALO WINGS</b>	<b>13.50</b>
<b>BBQ WINGS</b> tossed in our homemade BBQ sauce	<b>6.95/13.50</b>
<b>STICKY FINGERS WINGS</b> tossed in our homemade sweet, sour & sticky sauce	<b>6.95/13.50</b>



## ARTISAN WOOD FIRED PIZZAS

We make our pizza from a natural biga we call the Mother dough. Kneaded by hand and then baked in our traditional oven the magic happens at around 500c. We import our flour from Naples, use only San Marzano DOP tomatoes and fiore de latte mozzarella.

<b>REGINA MARGHERITA V</b>	<b>9.50</b>
<b>NAPOLI</b> anchovies, olives, capers, garlic	<b>10.55</b>
<b>CHORIZO</b> chorizo, basil	<b>10.95</b>
<b>VEGETARIANA V</b> peppers, mushrooms, zucchini, sweetcorn, onions	<b>10.65</b>
<b>SANTA FEE PIZZA</b>	<b>11.75</b>
chicken, salsa, guacamole & sour cream	
<b>BBQ CHICKEN</b> torn chicken, smoked bacon, BBQ sauce, onions	<b>11.75</b>
<b>MICHELANGELO</b> ham, mushrooms, pineapple, cherry tomato	<b>11.95</b>
<b>DIRTY BEARS WING SAUCE PIZZA</b>	<b>11.95</b>
roasted chicken, buffalo wing sauce, leaves & blue cheese dressing	
<b>NDUJA PIZZA</b> spicy nduja sausage from Calabreze, roasted peppers, basil	<b>11.95</b>
<b>CALZONE V</b> goats cheese, sun dried tomato, spinach, cherry tomato	<b>11.75</b>
<b>CALZONE CALABRESE</b> torn chicken, chorizo, spinach, ham	<b>11.95</b>



## DIRTY BEAR GIANT BURGERS

All our giant burgers are made with 250g pure beef and are dressed with homemade roasted garlic mayo, lettuce, tomato & served in a brioche bun with skin on fries and homemade coleslaw.

<b>HOUSE BURGER</b>	<b>11.95</b>
<b>BACON &amp; CHEESEBURGER</b>	<b>13.50</b>
<b>THE CHICKEN SCHNITZEL BURGER</b>	<b>11.95</b>
handmade chicken schnitzel sauteed in butter	
<b>THE CHICKEN SCHNITZEL BACON &amp; CHEESE BURGER</b>	<b>13.50</b>
<b>PULLED PORK BURGER</b>	<b>12.95</b>
very slow cooked pulled pork in homemade bbq sauce topped with coleslaw	
<b>COW MEETS PIG BURGER</b>	<b>16.95</b>
house burger topped with pulled pork & BBQ sauce	
<b>HEN RIDES COW BURGER</b>	<b>16.95</b>
house burger, BBQ sauce & chicken schnitzel with bacon & cheese	
<b>FAT SANTA BURGER (THE BEAST)</b>	<b>17.95</b>
house burger topped with chicken schnitzel bacon & cheese, pulled pork. Amazing!	



## HOUSE SPECIALS

- BBQ ROTISSERIE WHOLE CHICKEN (POLLO A LA BRASA )** 13.50  
Whole small rotisserie chicken cooked to order infused with our Peruvian rub, fries & homemade coleslaws
- LASAGNE A RAGU** 12.95  
our slow cooked classic rage with pancetta, mozzarella, parmesan & fresh pasta served with fries or salad
- CHICKEN SCHNITZEL CAESAR SALAD** 12.95  
Homemade chicken schnitzel sauteed in butter over our classic caesar salad
- CHICKEN & CHORIZO ESPETADA** 15.50  
Chicken pieces marinated in our homemade piri piri sauce served with with skin on fries, salad and homemade tzatziki
- HALLOUMI & ZUCCHINI ESPETADA V** 15.50  
Halloumi skewers with zucchini, cherry tomato, peppers, onions & mushrooms homemade tzatziki, salad and potato choice
- WOOD FIRED ROAST SALMON** 17.95  
Salmon steak from our wood fired pizza oven, potato gratin & seasonal vegetables
- BBQ BABY BACK RIBS** 17.95  
Full rack of slow cooked through the night baby back ribs caramelized with homemade bbq sauce, coleslaw & skin on fries



## FLAMING FAJITA FIESTA

served on a sizzling skillet, flour tortillas, tomatilla salsa, fresh guacamole, sour cream, cheddar & iceberg

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|---|---|
| <b>CHICKEN FAJITAS</b> 15.95  | <b>HALLOUMI &amp; CHICKPEA FAJITAS V</b> 15.50            |
| our classic mexican achiote marinade with tender chicken fillet, peppers, spices & onions | halloumi & chickpea fajitas with peppers, spices & onions |
| <b>STEAK</b> 17.95  | <b>KING PRAWN</b> 17.95                                   |
| mexican marinated tender steak strips, peppers, spices & onions                           | large juicy prawns tossed with peppers, spices & onions   |



## HIMALAYAN SALT CHAMBER 28 DAY DRY AGED STEAKS

Our steaks are hung for at least 28 days on the bone in our exclusive Himalayan Salt Chamber. We have sourced 150-200 million years old Himalayan salt bricks to create our own dry aging chamber. This chamber creates an atmosphere that draws moisture from both the air & meat, as well as lowering the humidity. The meat undergoes a process of 'ionisation' where positive ions from the meat and negative ions from the salt counteract. Put simply-this creates great steaks. We serve them with caramelized onions, mushrooms & vine tomatoes, choice of potato & our famous Dirty Bear Steak Sauce.

<b>SIRLOIN</b>	250g	<b>18.95</b>	<b>RIB-EYE ON THE BONE</b>	400g	<b>23.95</b>
<b>FILLET</b>	225g	<b>26.95</b>	<b>T-BONE</b>	400g	<b>28.95</b>



## HANDMADE WITH LOVE PUDDINGS

**TOBLERONE CHEESECAKE WITH SHORTBREAD CRUMB TOPPING** **5.95**

our unique and fabulous homemade cheesecake with Toblerone chocolate & butterscotch chocolate sauce - always our best selling dessert!

**STICKY TOFFEE PUDDING** **5.75**

lucious homemade sticky toffee pudding with gooey black treacle sauce & ice cream

**FRESH STRAWBERRY PAVLOVA** **5.95**

crunchy homemade pavlova, fresh strawberries, chocolate sauce, cream & ice cream

**CARAMELISED APPLE CRUMBLE** **5.75**

apple slices slow baked with crumble topping served warm with ice cream or fresh cream

**HOT FUDGE SUNDAE** **5.95**

chocolate & nut brownie, mixed ice cream, marshmallows, fudge sauce & fresh cream

**CORNISH ICE CREAMS** **4.50**

salted caramel, raspberry pavlova, honeycomb, bubblegum, lemon sorbet



### SIDE ORDERS

skin on fries	2.95	side salad	2.95
dirty bear fries	5.75	homemade coleslaw	1.50
potato gratin	3.50	homemade tzatziki	1.50
pulled pork	3.50	pizza toppings	1.50



## REDS

	250ML	BTL
JOURNEYMAKER SHIRAZ CINSAUL S Africa	6.25	17.50
MERLOT, DE GRAS Chile	6.25	17.50
BALUARTE ROBLE Chivite Family Estates Spain	6.25	17.50
SHIRAZ CABERNET Mullygrubber Australia	6.25	17.50
RIOJA MONDE LLANO Spain	6.25	17.50
MONTEPULCIANO D'ABRUZZO Italy		17.95
PINOT NOIR RESERVA Chile		18.95
ORGANIC MALBEC El Esteco Argentina		18.95

## WHITES

	250ML	BTL
PINOT GRIGIO Via Nova Italy	6.25	17.50
SAUVIGNON BLANC De Gras Chile	6.25	17.50
CHENIN BLANC Journeymaker S Africa	6.25	17.50
VIIGNIER IGP PAYS D'OC Leduc France	6.25	17.50
CHARDONNAY De Gras Chile	6.25	17.50
GREEN FISH VERDEJO Bodegas Gallegas Spain		18.50
SAUVIGNON BLANC Frost Pocket New Zealand		18.95
PICPOUL DE PINET Domaine de Belle Mare France		18.95

## BUBBLES & PROSECCO

TAITTINGER BRUT RESERVE France		50.00
HOUSE CHAMPAGNE BRUT France		30.00
PROSECCO, STELLE D'ITALIA Italy		24.95
PROSECCO TREVISO ITALY Italy	200ML	7.50

## ROSE

	250ML	BTL
LA LANDE CINSAULT ROSE France	6.25	17.50
PINOT GRIGIO Blush delle Venezie IGT Italy	6.25	17.50
ANCHOR STEP WHITE ZINFANDEL California	6.75	18.95

# LUNCH INCLUDING DRINK £10.00

MONDAY - FRIDAY 12.00-17.00

MAIN COURSE & SOFT DRINK|TEA|COFFEE

OR ADD BEER 1.75/glass|3.00/pt GLASS WINE 2.00/125ml|4.00/250ml

## MAIN COURSES

### WEINERSCHNITZEL

breaded chicken filet sauteed in butter

### LASAGNE A RAGU

with pancetta and parmesan

### LUNCH BACON & CHEESE BURGER

### LUNCH CHICKEN SCHNITZEL BURGER

### LUNCH PULLED PORK BURGER

### CHICKEN & CHORIZO ESPETADA

### HALLOUMI ESPETADA

### CHICKEN SCHNITZEL CAESAR SALAD

### INCREDIBLE BUFFALO WINGS

fries & salad

### STICKY FINGER WINGS

fries & salad

## LUNCH PIZZAS

### REGINA MARGHERITA V

### NAPOLITANA

anchovies, olives, capers, garlic

### CHORIZO

chorizo, basil

### VEGETARIANA V

peppers, mushrooms, zucchini, onions, sweetcorn

### BBQ CHICKEN

chicken, bacon, bbq sauce, onions

### MICHELANGELO

ham, mushrooms, pineapple, tomato

### NDUJA PIZZA

spicy nduja salami, peppers, basil

### DIRTY BEARS WING SAUCE PIZZA

chicken, wing sauce, blue cheese dressing leaves

### LITTLE CALZONE

goats cheese, sundried tomato, spinach

### ADD A LITTLE EXTRA

**BBQ ROTISSERIE CHICKEN** £3.00 suppl

whole chicken with fries or salad

**SALT AGED SIRLOIN STEAK** £3.00 suppl

A discretionary service charge of 10% applied to all bills  
Terms & conditions apply

## ALL COCKTAILS 7.50

### DIRTY BEAR MARTINI

Vanilla vodka, passoa, passion fruit puree

### COTTON CANDY MARTINI

Vodka, rosé wine, prosecco, fresh lime candy floss

### LONG ISLAND ICED TEA

Vodka, triple sec, tequila, gin, rum peps, lime

### PINA COLADA

Rum, malibu, crème de coconut, pineapple juice, lime juice, cream

### FROZEN STRAWBERRY MARGARITA

Tequila, triple sec, strawberries, sour mix, sugar rim

### MOJITO

White rum, sugar syrup, soda water lime & fresh mint

### PURPLE RAIN

Grenadine, vodka, archers, lemonade, blue curacao

### FRUIT PASTEL

Limoncella, chambord, midori, pineapple juice

### LAVA FLOW

White rum, malibu, strawberries, banana, pineapple juice, coconut cream

### FROZEN FISHBOWL

Citrus vodka, malibu, raspberry vodka, blue curacao, sour, sprite & fish

### STRAWBERRY DAIQUIRI

White rum, strawberries, lime juice

### MAI TAI

Dark rum, orange curacao, orgeat, pineapple & lime juice, sugar syrup

### COSMOPOLITAN

Citron vodka, triple sec, fresh lime juice, cranberry juice

### ESPRESSO MARTINI

Vodka, kahlua, espresso, sugar syrup

### JACK FROST

Vodka, pineapple juice, blue curacao, coconut syrup

### MAPLE BOURBON OLD FASHIONED

Maple syrup, jack daniels, bitters, maraschino cherry, orange zest

### ORANGE SGROPPINO

Vodka, orange sorbet, prosecco

### APEROL SPRITZER

Aperol, soda, lime, prosecco

### IRISH MULE

Whiskey, ginger beer, lime juice, mint

### NON ALCOHOLIC

3.95

### STRAWBERRY FIELDS

Strawberries, grenadine, pineapple juice

### CUDDLES ON THE BEACH

Peach, orange & cranberry juice

### ORANGE AND CRANBERRY SPRITZER

Orange & cranberry juice, elderflower, soda

## WINTER WARMERS

### HOMEMADE MULLED SPICED WINE

5.50

red wine, sherry, cloves, cinnamon, orange & brandy

### WARM APPLE PIE

5.95

cider, fireball cinnamon bourbon, cream

### HOT CHOCOLATE ORANGE

5.95

chocolate, marshmallows, cointreau, cream

### MULLED CIDER

5.50

cider, apple juice, cinnamon, maple syrup, sloe gin & cloves

### IRISH COFFEE

5.95

large jameson, coffee, demarera sugar & fresh cream