



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 all our pasta dishes 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 American World War 1 ammunition crates.

STARTERS

DOUGH BALLS V with fresh garlic butter	3.95
GARLIC PIZZA BREAD V on a thin pizza base with fresh garlic butter	3.95
DIRTY BEAR FRIES homemade queso roja, melting cheddar & smoked bacon	5.65
CHINESE PARCELS homemade spring rolls with chicken, glass noodles, pak choi and beansprouts served with sweet & sour dips	5.75
THE O.A. CAESAR SALAD crispy cos lettuce tossed in the OA's caesar dressing, garlic croutons pine nuts, smoked bacon & parmesan shavings	6.75
PRAWN COCKTAIL north atlantic sweet prawns in homemade marie rose sauce over iceberg	6.95
MIXED TAPAS V (OPTION) CHOICE OF 3 olives hummus peppers & feta chorizo & chickpeas tzatziki	6.95
NACHOS GRANDE V tortilla chips, homemade queso roja, fresh guacamole, salsa, melted cheese and sour cream	7.25/13.95
NACHOS CARNITAS our nachos grande with pulled pork, chorizo and spicy nduja sausage	7.95/14.95



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!

INCREDIBLE BUFFALO WINGS & BLUE CHEESE DIP ½ kilo of chicken wings, celery & homemade blue cheese dressing	6.95
HUGE PORTION OF BUFFALO WINGS (1 KILO)	12.95
BBQ WINGS tossed in our homemade BBQ sauce	6.95/12.95
STICKY FINGERS WINGS tossed in our homemade sweet, sour & sticky sauce	6.95/12.95



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.

REGINA MARGHERITA V	8.95
NAPOLI anchovies, olives, capers, garlic	10.55
CHORIZO chorizo, basil	10.95
VEGETARIANA V peppers, mushrooms, zucchini, sweetcorn, onions	10.65
SANTA FEE PIZZA	11.75
chicken, salsa, guacamole & sour cream	
BBQ CHICKEN torn chicken, smoked bacon, BBQ sauce, onions	11.75
MICHELANGELO ham, mushrooms, pineapple, cherry tomato	11.95
DIRTY BEARS WING SAUCE PIZZA	11.95
roasted chicken, buffalo wing sauce, leaves & blue cheese dressing	
NDUJA PIZZA spicy nduja sausage from Calabreze, roasted peppers, basil	11.95
CALZONE V goats cheese, sun dried tomato, spinach, cherry tomato	11.75
CALZONE CALABRESE torn chicken, chorizo, spinach, ham	11.95



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.

HOUSE BURGER	11.95
BACON & CHEESEBURGER	13.50
THE CHICKEN SCHNITZEL BURGER	11.95
handmade chicken schnitzel sauteed in butter	
THE CHICKEN SCHNITZEL BACON & CHEESE BURGER	13.50
PULLED PORK BURGER	12.95
very slow cooked pulled pork in homemade bbq sauce topped with coleslaw	
COW MEETS PIG BURGER	16.95
house burger topped with pulled pork & BBQ sauce	
HEN RIDES COW BURGER	16.95
house burger, BBQ sauce & chicken schnitzel with bacon & cheese	
THE BOOGIE BURGER	16.95
500g beef stacked with melted cheddar and smoked bacon	
FAT SANTA BURGER	17.95
house burger topped with chicken schnitzel bacon & cheese, pulled pork. Amazing!	



HOUSE SPECIALS

BBQ ROTISSERIE CHICKEN (Pollo a la Brasa)	13.50
1/2 Rotisserie chicken infused with our Peruvian rub, fries & homemade coleslaw	
LASAGNE A RAGU	12.95
our slow cooked classic rage with pancetta, mozzarella, parmesan & fresh pasta	
CHICKEN TEQUILA FETTUCINI	12.95
slow cooked chicken in a creamy tequila sauce, tossed in fresh pasta fettucini	
CHICKEN SCHNITZEL CAESAR SALAD	12.95
Homemade chicken schnitzel sauteed in butter over our classic caesar salad	
CHICKEN & CHORIZO ESPETADA	14.95
Chicken pieces marinated in our homemade piri piri sauce served with with skin on fries, salad and homemade tzatziki	
HALLOUMI & ZUCCHINI ESPETADA V	14.95
Halloumi skewers with zucchini, cherry tomato, peppers, onions & mushrooms homemade tzatziki, salad and potato choice	
BLACK TIGER PRAWN ESPETADA	17.95
shell on black tiger prawns skewers, skin on fries, salad & homemade tzatziki	
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

CHICKEN FAJITAS	15.95	HALLOUMI & CHICKPEA FAJITAS V	15.50
our classic mexican achiote marinade with tender chicken fillet, peppers, spices & onions		halloumi & chickpea fajitas with peppers, spices & onions	
STEAK	17.95	KING PRAWN	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.

SIRLOIN	250g	18.95	RIB-EYE ON THE BONE	350g	21.50
FILLET	225g	25.95	T-BONE	400g	27.95



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	5.65	homemade coleslaw	1.50
potato gratin	3.50	homemade tzatziki	1.50
pulled pork	3.50	bread	1.50



REDS

	250ML	BTL
JOURNEYMAKER SHIRAZ CINSAUL S Africa	5.95	16.95
MERLOT, DE GRAS Chile	5.95	16.95
BALUARTE ROBLE Chivite Family Estates Spain	5.95	16.95
SHIRAZ CABERNET Mullygrubber Australia	5.95	16.95
RIOJA MONDE LLANO Spain	5.95	16.95
MONTEPULCIANO D'ABRUZZO Italy		17.50
PINOT NOIR RESERVA Chile		18.50
ORGANIC MALBEC El Esteco Argentina		17.95

WHITES

	250ML	BTL
PINOT GRIGIO Via Nova Italy	5.95	16.95
SAUVIGNON BLANC De Gras Chile	5.95	16.95
CHENIN BLANC Journeymaker S Africa	5.95	16.95
VIIGNIER IGP PAYS D'OC Leduc France	5.95	16.95
CHARDONNAY De Gras Chile	5.95	16.95
GREEN FISH VERDEJO Bodegas Gallegas Spain	5.95	18.50
SAUVIGNON BLANC Frost Pocket New Zealand		18.50
PICPOUL DE PINET Domaine de Belle Mare France		18.50

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
CAMPO NUEVO GARNACHA ROSADO Spain	5.95	16.95
LA LANDE CINSAULT ROSE France	5.95	16.95
PINOT GRIGIO Blush delle Venezie IGT Italy	5.95	16.95

2 COURSE LUNCH £10.00

1 COURSE LUNCH £8.50

MONDAY - FRIDAY 12.00-17.00 excl Bank Holiday

STARTER TASTER, MAIN COURSE & SOFT DRINK|TEA|COFFEE
OR ADD BEER 2.00/glass|3.50/pt GLASS WINE 2.25/125ml|4.50/250ml

STARTER TASTERS

HOMEMADE HUMMUS
STICKY FINGER WINGS

FETA & CHORIZO
INCREDIBLE WINGS

CAESAR SALAD
BBQ WINGS

MAIN COURSES

WEINERSCHNITZEL

breaded chicken filet sauteed in butter

LASAGNE A RAGU

CHICKEN TEQUILA FETTUCINI

fresh pasta with creamy tequila sauce

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 or salad

STICKY FINGER WINGS

fries or salad

ADD A LITTLE EXTRA

BBQ ROTISSERIE CHICKEN £2.00 suppl
half chicken with fries or salad

SALT AGED SIRLOIN STEAK £3.00 suppl
180g sirloin, fries & Dirty Bear steak sauce

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

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

4.95

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

4.95

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

IRISH COFFEE

5.95

large jameson, coffee, demarera sugar & fresh cream