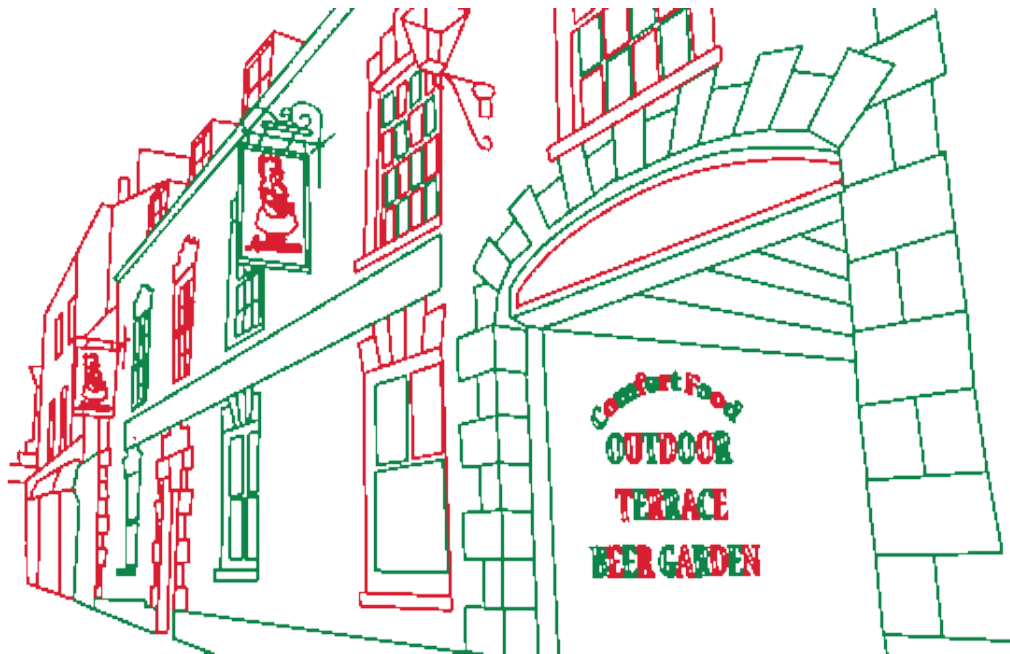




Welcome to the Old Auctioneer. We make all our own food on site including all sauces and marinades and cook over real wood and charcoal. All our food is cooked to order. We built our own exclusive Himalayan Salt Chamber with Steve Betts, Banbury's only Master Butcher, where our beef is hung for a minimum 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

DOUGH BALLS V served with homemade garlic butter	3.95
GARLIC PIZZA BREAD V thin pizza base served with homemade garlic butter	3.95
DIRTY BEAR FRIES homemade queso roja, melting cheddar & smoked bacon	5.75
GARLIC MUSHROOMS V mushrooms tossed in panka with homemade garlic lime aioli	5.50
CAESAR SALAD cos lettuce tossed in homemade caesar dressing, garlic croutons & parmesan shavings	5.95
SIZZLING GARLIC PRAWNS king prawns in sizzling oil with mushrooms & garlic	7.25

NACHOS

NACHOS GRANDE V tortilla chips, homemade queso roja, guacamole, salsa, melted cheddar cheese and sour cream	6.95/13.50
DIRTY BEAR NACHOS V nachos grande with Incredible wing sauce.	7.25/13.95
NACHOS CARNITAS nachos grande with slow cooked pulled pork, chorizo, & spicy calabrian 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 pan of chicken wings, celery & homemade blue cheese dressing	6.95
HUGE PAN OF BUFFALO WINGS	13.50
BBQ WINGS tossed in our homemade BBQ sauce	6.95/13.50
STICKY FINGERS WINGS tossed in our homemade sweet, sour & sticky sauce, tzatziki dip	6.95/13.50



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.

REGINA MARGHERITA V	9.60
NAPOLI anchovies, olives, capers, garlic	11.55
CHORIZO chorizo, basil	11.95
VEGETARIANA V peppers, mushrooms, zucchini, sweetcorn, onions	11.65
SANTA FEE PIZZA	12.75
chicken, salsa, guacamole & sour cream	
BBQ CHICKEN torn chicken, smoked bacon, BBQ sauce, onions	12.75
MICHELANGELO ham, mushrooms, pineapple, cherry tomato	12.95
DIRTY BEARS WING SAUCE PIZZA	12.95
chicken, Incredible wing sauce, cos lettuce & homemade blue cheese dressing	
NDUJA PIZZA spicy Calabrese nduja sausage, roasted peppers, basil	12.95
CALZONE V goats cheese, sun dried tomato, spinach, cherry tomato	12.75
CALZONE CALABRESE chicken, chorizo, nduja, spinach, ham	12.95



DIRTY BEAR GIANT BURGERS

All giant burgers served in a brioche bun with skin on fries and homemade coleslaw.

HOUSE BURGER	11.50
BACON & CHEESEBURGER	12.95
DIRTY BEAR WING SAUCE BURGER	12.95
wing sauce, jalapenos, nachos & aged cheddar	
BEAN & SWEETCORN BURGER V	10.95
THE CHICKEN SCHNITZEL BURGER	11.95
handmade chicken schnitzel sauteed in butter	
THE CHICKEN SCHNITZEL BACON & CHEESE BURGER	12.95
PULLED PORK BURGER	12.95
10 hour slow cooked pulled pork in homemade bbq sauce topped with coleslaw	
COW MEETS PIG BURGER	15.95
house burger topped with pulled pork & BBQ sauce	
HEN RIDES COW BURGER	15.95
house burger, BBQ sauce & chicken schnitzel with bacon & cheese	
FAT SANTA BURGER (THE BEAST)	17.95
house burger topped with chicken schnitzel bacon & cheese, pulled pork. Amazing!	



HOUSE SPECIALS

BBQ ROTISSERIE CHICKEN (POLLO A LA BRASA) **12.95**

Half a rotisserie chicken marinated in our Peruvian rub, skin on fries & homemade coleslaw

LASAGNE A RAGU **12.95**

Through the night slow cooked classic ragu 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 **14.95**

Chicken pieces marinated in our homemade piri piri sauce served with potato choice, salad and homemade tzatziki

HALLOUMI & CAPSICUM ESPETADA V **14.95**

Halloumi skewers with capsicum peppers, cherry tomato, onions & mushrooms homemade tzatziki, salad & potato choice

WOOD FIRED ROAST SALMON **14.95**

Salmon steak from our wood fired pizza oven, potato gratin & seasonal vegetables

BBQ BABY BACK RIBS **16.95**

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**

our classic mexican achiote marinade with tender chicken fillet, peppers, spices & onions

HALLOUMI & CHICKPEA FAJITAS V **15.50**

halloumi & chickpea fajitas with peppers, mushrooms, spices & onions

STEAK **17.95**

our mexican achiote marinade with steak strips, peppers, spices & onions

KING PRAWN **16.95**

king prawns tossed with peppers, mushrooms, spices & onions

FLAMING FAJITA COMBO FOR TWO PEOPLE **15.95 PER PERSON**

Choice of any two of our fajitas, (chicken, steak, halloumi, king prawn) served together on one large sizzling skillet with flour tortillas and accompaniments.



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	17.95	RIB-EYE	250g	18.95
FILLET	225g	23.95	T-BONE	400g	24.95



HANDMADE WITH LOVE PUDDINGS

TOBLERONE CHEESECAKE WITH SHORTBREAD CRUMB TOPPING	5.95
our unique and fabulous homemade cheesecake with Toblerone chocolate & butterscotch 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	
DIRTY BEARS BROWNIE	4.95
homemae brownie served warm with melting cornish ice cream & fresh cream	
CORNISH ICE CREAMS	3.95
salted caramel, raspberry pavlova, honeycomb, bubblegum, lemon sorbet	



SIDE ORDERS

skin on fries	2.95	side salad	2.95
dirty bear fries	5.75	olives	2.00
potato gratin	3.50	homemade tzatziki	1.00
pulled pork	3.50	pizza & burger toppings	1.00
fried halloumi	2.95	homemade coleslaw	1.00



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		17.95
PINOT NOIR RESERVA Chile		18.95
ORGANIC MALBEC El Esteco Argentina		18.95

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		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	5.95	16.95
PINOT GRIGIO Blush delle Venezie IGT Italy	5.95	16.95
ANCHOR STEP WHITE ZINFANDEL California	6.25	17.95

LUNCH

MAIN COURSE & SOFT DRINK £7.95
MAIN COURSE, SOFT DRINK & DESSERT
£10.95

MONDAY - FRIDAY 12.00-17.00

OR ADD BEER 2.00 1/2 pint | **3.50/pt** **GLASS WINE 2.25**/125ml | **4.50**/250ml

WEINERSCHNITZEL

chicken schnitzel sauteed in butter

LASAGNE A RAGU

BACON & CHEESE BURGER

CHICKEN SCHNITZEL BURGER

PULLED PORK BURGER

CHICKEN & CHORIZO ESPETADA

HALLOUMI ESPETADA

HALF RACK OF RIBS

CHICKEN SCHNITZEL CAESAR SALAD

OA WINGS

 fries or salad

PIZZAS

REGINA MARGHERITA V

NAPOLITANA

CHORIZO

VEGETARIANA V

BBQ CHICKEN

MICHELANGELO

ham, mushrooms, pineapple, tomato

NDUJA PIZZA

spicy nduja salami, peppers, basil

DIRTY BEARS WING SAUCE PIZZA

chicken, wing sauce, blue cheese dressing leaves

CALZONE

goats cheese, sundried tomato, spinach

CHARCOAL FIRED SALMON £2.00 suppl

BBQ ROTISSERIE CHICKEN £2.00 suppl

SALT AGED SIRLOIN STEAK £3.50 suppl

DESSERTS

TOBLERONE CHEESECAKE WITH SHORTBREAD CRUMB TOPPING

STICKY TOFFEE PUDDING

CARAMELISED APPLE CRUMBLE

FRESH STRAWBERRY PAVLOVA

DIRTY BEAR BROWNIE

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

ALL COCKTAILS 6.95

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

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

APEROL SPRITZER

Aperol, soda, lime, prosecco

FROZEN FISHBOWL

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

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

HOMEMADE SPICED MULLED WINE & CIDER

HOMEMADE MULLED SPICED WINE

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

4.95

MULLED CIDER

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

4.95