

THE OLD AUCTIONEER

1596

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. Our incredible wings are our biggest selling dish with a recipe that took over 8 years to perfect. Our pizzas are made from a natural biga we call the Mother Dough which slow proves for 3 days before being hand thrown 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 itself dates to medieval times and was originally known in colourful terms reflecting the economic activity of the street before being renamed Parsons Street in 1410. The pub became known as the Flying Horse and in the 1830's as many as 53 coaches left the pub for London weekly taking 7 hours to get there.



We built the bar from old fort doors sourced from Fort Saint-Andre, Avignon. The wood panelling in the restaurant and stairwell was salvaged from World War Two American ammunition crates. The floorboards at the front of the building are the original boards as are the beams above, which were sourced during construction from a wrecked Spanish Galleon.

The Foreign Exchange sign over reception came from Coutts Bank in the Strand and the old spotlights on the restaurant walls came from the Queens dressmakers alteration fitting platform in Bruton Street owned by Sir Norman Hartnell and illuminated the Queens Coronation Dress.



The Victorian Racing Shell on the ceiling in the function rooms is over 120 years old and the antique hand built replica of the Nelly 1777 is mentioned in the official records of the American Civil War. We built all the function room tables with old oak boards salvaged from a derelict Russian Church in Kalingrad.



The medieval well buckets over the tables by the fire were sourced from an old Shinto Temple in Miyasaki Prefecture.

The Terrace Garden doors are the original ballroom doors from the Savoy Hotel 1920 and the rear entrance door comes from a Bhudist Monastery in Shimla, Himachal Pradesh in the foothills of the Himalayas. The ancient Olive trees in the garden are also over 300 years old. We hope you enjoy the ambiance we have tried to create whilst you enjoy your meal.

STARTERS

DOUGH BALLS (V)	3.95
wood-fired dough balls served with homemade garlic butter	
CHEESY MISO GARLIC BREAD (V)	4.95
pizza dough baked with our special homemade miso butter and aged cheeses	
SWEET POTATO FRIES	4.95
sweet potato fries with homemade aioli	
LOADED FRIES (V)	6.75
skin on fries, homemade queso roja, cheddar, and smoked bacon	
CAESAR SALAD	5.75
cos leaves tossed in our homemade caesar dressing, garlic croutons & parmesan shavings	
HALLOUMI & SWEET CHILLI (V)	5.75
halloumi in panko, served with homemade sweet chilli	
SIZZLING GARLIC PRAWNS	7.95
king prawns in sizzling oil with garlic mushrooms and sourdough bread	

WOOD FIRED NACHOS WITH QUESO ROJA

We make our own traditional Mexican queso roja by melting cheese with double cream and adding spices we grind ourselves to make a rich cheese sauce for all our nachos.

	FOR TWO
NACHOS GRANDE (V) + (V) OPTION	6.95 / 12.90
Tortilla chips, queso roja, jalapeños, pico de gallo, cheddar cheese topped with guacamole, salsa and sour cream	
NACHOS WITH CHICKEN AND INCREDIBLE WING SAUCE	8.50 / 14.90
Tortilla chips, queso roja, jalapeños, pico de gallo, cheddar cheese, torn bbq chicken, wing sauce topped with guacamole, salsa and sour cream	
NACHOS WITH CHORIZO AND PEPPERONI	8.50 / 14.90
Tortilla chips, queso roja, jalapeños, pico de gallo, cheddar cheese, chorizo, pepperoni topped with guacamole, salsa and sour cream	
NACHOS WITH 10 HOUR SLOW COOKED PULLED PORK	8.50 / 14.90
Tortilla chips, queso roja, jalapeños, pico de gallo, cheddar cheese, pulled pork topped with guacamole, salsa and sour cream	

THE HOME OF INCREDIBLE WINGS

Our incredible buffalo wings are our biggest selling dish and have been so for many years. It took us 8 years to develop the recipe which now regarded as the elixir of wing sauce here at The Old Auctioneer.

CAUTION! INCREDIBLY ADDICTIVE WINGS

INCREDIBLE BUFFALO WINGS & BLUE CHEESE DIP £7.75

1/2 Kilo of chicken wings, celery & homemade blue cheese dip

LARGE WINGS (1 KILO) £14.90

Big enough for two reluctantly

BBQ WINGS £7.75 / £14.90

Tossed in our homemade bbq sauce

ARTISAN SOUR-DOUGH PIZZAS

We make all of our pizzas from a natural biga we call the mother dough. Kneaded by hand using only the finest classic ingredients, Molina Cuputo flour from Naples, San Marzano d.o.p. tomatoes from the Valle del Sarno and fiore de latte mozzarella.



REGINA MARGHERITA (V) £9.60

PEPPERONI PIZZA £11.60

BBQ CHICKEN PIZZA £11.95

chicken, bacon, bbq sauce & onions

DIRTY BEAR WING SAUCE PIZZA £12.45

chicken, wing sauce, blue cheese & romaine lettuce

FABULOUS VEGETARIAN PIZZA (V) £11.60

olives, mixed bell peppers, onion, mushrooms & sweetcorn

HAWAIIAN PIZZA £11.95

ham, pineapple, mushroom

SEAFOOD PIZZA £11.95

anchovies, olives, tuna in olive oil

CALZONES

VEGETARIAN CALZONE (V) £11.95

goats cheese, sun dried tomato, spinach & cherry tomatoes

MEATY CALZONE £12.95

chicken, chorizo, ham, spinach & pepperoni

CHEESY CALZONE (V) £11.50

five cheeses & tomato sauce

Take Away Available



HOUSE FAVOURITES

BBQ CHICKEN (POLLO A LA BRASA)	£12.95
1/2 marinated chicken, slow roasted and seared in our Inka oven.	
CHICKEN SCHNITZEL CAESAR SALAD	£12.95
TIGER PRAWN SALAD	£14.95
YAKISOBA	£14.95
Chicken, tiger prawns & chorizo wok seared with peppers, noodles & classic Japanese sauces	

OLD AUCTIONEER PREMIUM GIANT BURGERS

we think our giant burgers are the best in Banbury, made fresh daily and grilled over real charcoal at 500°. We make our chicken burgers fresh daily using a whole chicken fillet.

GIANT HANDMADE BURGER	12.95
CHICKEN SCHNITZEL BURGER	12.95
HEAVENLY HALLOUMI BURGER	12.95
BACON & CHEESEBURGER	13.95
CHICKEN SCHNITZEL BACON & CHEESEBURGER	13.95
TRUFFLE MAYO & CARAMELISED ONION BACON & CHEESEBURGER	13.95
PULLED PORK BURGER	13.95
CHICKEN BACON CHEESE HALLOUMI BURGER	17.95
THE HEN RIDES COW BURGER	17.95
PIG RIDES COW BURGER	17.95

all burgers are served in a dressed brioche bun with skin on fries, and our homemade coleslaw

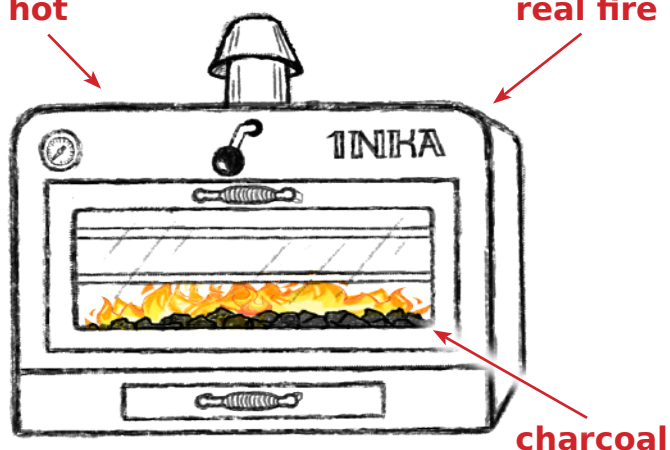
SIDES

SIDE SALAD	£3.50
TZATZIKI	£1.50
COLESLAW	£1.50
SKIN ON FRIES	£3.25
(Sweet Potato Fries upgrade) extra.....	£1.50

FROM OUR INKA CHARCOAL OVEN

very hot

real fire



STEAKS

36 DAY DRY AGED ABERDEEN ANGUS STEAKS

We flame grill all our steaks in our Inka real charcoal oven that reaches temperatures of over 500c. They are served with a choice of mushrooms & onions, or Caesar salad, skin on fries and our famous steak sauce made with fresh herbs, spices and creams.

SIRLOIN STEAK 8oz..... £20.95

RIB EYE STEAK 8oz..... £21.95

ESPETADAS

Skewers of marinated meats & vegetables grilled over real charcoal served with homemade zatziki, salad & skin on fries.

CHOICE OF 2 SKEWERS:..... £14.95

Chicken | Tiger Prawn | Halloumi (V)

FLAMING FAJITAS

All our fajita spices & marinades are homemade to traditional Mexican recipes and are served on a sizzling skillet with flour tortillas, salsa, guacamole, sour cream, cheddar and iceberg.

CHICKEN FAJITAS..... £15.95

HALLOUMI FAJITAS (V)..... £14.95

PRAWN FAJITA..... £15.95

FAJITA ETIQUETTE - Table manners for eating fajitas

Spread soft fillings onto flour tortilla first, then add strips of sizzling meat and peppers. Roll up tortilla and eat from one end. Dribbling is allowed!

HANDMADE PUDDINGS

we make all our own desserts using recipes we have perfected over the last 35 years. our tobleron cheeseecake has been our biggest selling dessert for all those years. We make it fresh daily.

FABULOUS TOBLERONE CHEESECAKE 5.95

fabulous homemade cheeseecake topped with shortbread crumbs and butterscotch sauce

STICKY TOFFEE PUDDING 5.75

luscious homemade sticky toffee pudding with a treacle sauce and ice cream

FRESH STRAWBERRY PAVLOVA 6.50

homemade pavlova, fresh strawberries and berries, cream, and ice cream

CARAMELISED APPLE CRUMBLE 5.75

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

DIRTY BEARS GOOEY CHOCOLATE BROWNIE IN A POT 5.75

homemade brownie served warm with melting vanilla gelato or fresh cream (includes nuts)



ICE CREAM 4.95

vanilla, chocolate & orange, salted caramel, honeycomb, strawberries & cream, bubblegum

COFFEE & TEAS

espresso	2.10	english breakfast	1.90
double espresso	2.35	earl grey	1.90
americano	2.45	green	1.90
cappuccino	2.55	peppermint	1.90
latte	2.55	berry	1.90
mocha	2.55	hot chocolate	2.50

our coffee is organic, fairtrade, rainforest alliance certified and is of the highest possible quality