

DINNER MENU

5 - 9pm- 2 courses £22 • 3 courses £28

TO START

Homemade Soup served with Crusty Bread Roll 275 Cals (GF, DF, Ve, V) Beetroot Carpaccio, Honey Mustard Dressing, Rocket Garnish (Ve, V, DF, GF on request) Ardennes Pate, served with Plum & Apple Chutney and Toasted Brioche (GF on request) Breaded Mozzarella Salad, Green Pesto Dressing (V) Deep Fried Prawns in Filo, Sweet Chilli Dip Smoked Salmon and Cream Cheese Blinis

TO FOLLOW

Beef Bourguignon, Mashed Potato, Seasonal Vegetables, Giant Dumpling Sweet Chilli and Lemon Marinated Sea Bass Fillet, Rice Noodles, Coconut Chilli Sauce, Fried Greens (*GF, DF* (£3 supplement) Chicken Supreme in a Creamy Garlic Sauce, Baby Potatoes, Seasonal Vegetables Homemade Thai Vegetable Curry, served with Rice Noodles (*V, Ve, DF, GF*) Add chicken for a £3 supplement Root Vegetable Hotpot (*V, VE,GF,DF*) Spaghetti Bolognese served with Garlic Bread

Grilled Halloumi and Roasted Red Pepper Burger, Seasoned Fries and Mixed Salad (*V*) Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo 1156 Cals

Traditional Fish and Chips, Tartar Sauce and Mushy Peas Pie of the Day served with Chunky Chips, Garden Peas & Gravy 941 Cals Bannatyne's Bacon & Cheese Beef Burger served with Fries and Mixed Salad 939 Cals 80z Rump Steak, served with Chunky Chips, Grilled tomato, Beer Battered Onion Rings and your choice of Diane or peppercorn Sauce (£7 Supplement)

DESSERTS

White Chocolate Blondie, Vanilla Ice-Cream, White Chocolate Sauce Jam Roly Poly served with Custard Tropical Eton Mess (*GF*) Chocolate and Coconut Tart served with Fruit Sorbet (*V, VE, GF, DF*) Homemade Cheesecake, Served with Ice-Cream

SIDES

Onion Rings 393 Cals (*DF, V, Ve*) £4 Seasonal Vegetables 78 Cals (*Ve, V, GF, DF*) £4 Chunky Chips or Seasoned Fries 434 Cals (*GF, V, Ve, DF*) £4 Halloumi Fries 275 Cals (*V*) £4 Early Bird 5pm - 7pm 2 courses £18

3 courses £24

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

Dishes labelled with GF and DF can be requested when ordering.GF = Gluten FreeDF = Dairy FreeV = VegetarianVe = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/ditaty requirements every time you make a purchase. You can access allergen information about or menu using the allergy menu uk app or vebsite www.allergymenu.k. This information covers the 14 major allergens. If you ana training difficulty viewing this please ask a member of our team. Equipment in a resis shared and not coses contamination may not be suitable for those with allergies. Allergens are only declared if there are intertionably added to a product.