



BANNATYNE HOTEL DARLINGTON

SUMMER DINNER MENU

Served Sunday - Thursday 5.00pm - 9.30pm | Friday and Saturday 5.00pm - 10.00pm

Two Course £17.95 | Three Course £20.95 - Enjoy 10% off your food bill when you dine between 5pm and 6pm

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS £1.95

(GF, DF, Ve)

MARINATED OLIVES £2.50

(GF, DF, Ve)

**BREAD BASKET WITH OLIVE OIL
AND BALSAMIC VINEGAR** £2.50

(GF, Ve)

TO START

HOMEMADE SOUP OF THE DAY

with crusty bread (GF, DF, Ve, V)

CHICKEN SATAY SKEWERS

with lime pickle (DF)

THAI SPICED FISH CAKES

sweet chilli and ginger dip (DF)

GRILLED ASPARAGUS

*soft poached egg, Bearnaise sauce and sauteed red chard
(GF, Ve)*

LEMON AND CHIVE KING PRAWNS

*roasted heirloom tomatoes, toasted burrata and citrus dressing
(GF, DF)*

TANDOORI VEGETABLES AND PANEER KEBABS

mango and avocado salsa (GF, Ve)

CHORIZO AND PECORINO ARANCINI

marinara sauce and baby basil

BEEF CARPACCIO

*parmesan shavings and capers, truffle oil creme fraiche and
warm focaccia (GF, DF)*

HOT SMOKED SALMON AND ROASTED

BABY BEETROOT SALAD

horseradish cream dressing (GF, DF)

TO FOLLOW

PAN SEARED MONKFISH

Thai noodle broth, pak choi and pickled ginger (GF, DF)

PAN SEARED DUCK BREAST

*celeriac puree and sauteed savoy cabbage with spiced plum
reduction (GF, DF)*

SADDLE OF LAMB WELLINGTON

*basil mash, roasted baby vegetables and rosemary scented jus
(£4 supplement)*

8OZ SIRLOIN STEAK

*sauteed onions and mushrooms, grilled tomato and chunky
chips. Includes a choice of peppercorn, diane or garlic butter
sauce (GF, DF) (£9 supplement)*

THYME AND PISTACHIO CRUSTED CHICKEN BREAST

mini fondant potato, carrot puree and thyme infused jus (DF)

RISOTTO PRIMAVERA

charred asparagus and thyme (GF, DF, Ve, V)

CHARGRILLED RED SNAPPER

*coriander puy lentils and confit heirloom tomatoes, lemongrass
and coconut sauce (GF, DF)*

TWICE BAKED 3 CHEESE SOUFFLES

Nicoise salad and dijon mustard dressing (Ve)

WHOLE GRILLED PLAICE

minted crushed potatoes, summer salad and salsa verde (GF, DF)

LINGUINE WITH AVOCADO & SPINACH

*tomato, chilli and lime sauce, toasted garlic focaccia
(GF, DF, Ve, V)*

ITALIAN STYLE SUMMER SALAD

*heirloom tomatoes, fresh basil and toasted pine nuts, pesto
dressing with your choice of: grilled chicken, salmon or halloumi
cheese (GF, DF, Ve, V)*

Please note, dishes labelled GF, DF, Ve and V can be adapted to suit these requirements upon request.

GF = Gluten Free DF = Dairy Free Ve = Vegetarian V = Vegan

FAMILY FAVOURITES

PIE OF THE DAY

served with chips, garden peas and pan gravy

FISH AND CHIPS

served with tartare sauce, homemade mushy peas (GF, DF)

SIZZLING CHICKEN FAJITAS

wraps and dips (DF)

AROMATIC MASSAMAN CURRY

with chicken, fish or vegetables, served with jasmine rice, naan bread and poppadom (GF, DF, Ve, V)

SMOKEY BACON & MONTEREY JACK CHEESEBURGER

in a seeded bun, fries and coleslaw

CLASSIC PASTA CARBONARA

smokey pancetta and wild mushrooms, garlic focaccia

A BIT ON THE SIDE

HALLOUMI FRIES

£2.50

(GF)

CHUNKY CHIPS

£2.50

(GF, DF, Ve, V)

FRESH ROCKET, PARMESAN SHAVINGS & SUN BLUSH TOMATO

£2.50

(GF)

SAUTEED SEASONAL VEGETABLES

£2.50

(GF, DF, Ve, V)

BUTTERED HERB NEW POTATOES

£2.50

(GF, Ve)

ASPARAGUS & SMOKED PANCETTA

£2.50

(GF, DF)

FOR AFTERS

VANILLA POD CREME BRULEE

Lavender shortbread (GF)

RHUBARB RIPPLE SEMIFREDDO

(GF)

LEMON AND VERBENA TART

raspberry compote and sugared blackberries

TROPICAL ETON MESS

coconut cream, mango and lime sorbet (DF, GF, V)

CHERRY AND ALMOND BROWNIE

sour cherry sorbet (DF, V)

MIXED DAIRY ICE CREAMS & SORBET

fresh berries and a crisp wafer (GF)

LOCALLY SOURCED CHEESE BOARD

homemade chutney, celery, grapes and crackers (GF) (£4 supplement)

COFFEE MENU

CAPPUCCINO

£2.50

LATTE

£2.50

ESPRESSO

£2.50

HOT CHOCOLATE

£2.50

LIQUEUR COFFEE

£6.95

Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff. 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.

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