



BANNATYNE HOTEL DARLINGTON

SPA BREAK MENU

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)

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)

CHORIZO AND PECORINO ARANCINI

marinara sauce and baby basil

TO FOLLOW

CHARGRILLED RED SNAPPER

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

PIE OF THE DAY

served with chips, garden peas and pan gravy

FISH AND CHIPS

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

AROMATIC MASSAMAN CURRY

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

THYME AND PISTACHIO CRUSTED CHICKEN BREAST

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

SMOKEY BACON AND MONTEREY JACK CHEESEBURGER

in a seeded bun, fries and coleslaw (Ve)

LINGUINE WITH AVOCADO AND SPINACH

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

RISOTTO PRIMAVERA

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

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.

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

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS

(GF, DF, Ve)

£1.95

MARINATED OLIVES

(GF, DF, Ve)

£2.50

BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR

(GF, Ve)

£2.50

FOR AFTERS

VANILLA POD CREME BRULEE

lavendar shortbread (GF)

TROPICAL ETON MESS

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

CHERRY AND ALMOND BROWNIE

sour cherry sorbet (DF, V)

LEMON AND VERBENA TART

raspberry compote and sugared blackberries

MIXED DAIRY ICE CREAMS AND SORBET

fresh berries and a crisp wafer (GF)

LOCALLY SOURCED CHEESE BOARD

homemade chutney, celery, grapes and crackers (GF) (£6 supplement)

A BIT ON THE SIDE

HALLOUMI FRIES

(GF)

£2.50

CHUNKY CHIPS

(GF, DF, Ve, V)

£2.50

FRESH ROCKET, PARMESAN SHAVINGS AND SUN BLUSH TOMATO

(GF)

£2.50

SAUTEED SEASONAL VEGETABLES

(GF, DF, Ve, V)

£2.50

BUTTERED HERB NEW POTATOES

(GF, Ve)

£2.50

ASPARAGUS AND SMOKED PANCETTA

(GF, DF)

£2.50