



BANNATYNE HOTEL DARLINGTON

SUMMER LUNCH MENU

Served Monday - Saturday | Noon - 2.00pm

Two Course £12.95 | Three Course £15.95

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS £1.95

(GF, DF, Ve)

MARINATED OLIVES £2.50

(GF, DF, Ve)

BREAD BASKET WITH OLIVE OIL £2.50

AND BALSAMIC VINEGAR

(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)

TANDOORI VEGETABLES AND PANEER KEBABS

mango and avocado salsa (GF)

CHORIZO AND PECORINO ARANCINI

marinara sauce and baby basil

TO FOLLOW

WHOLE GRILLED PLAICE

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

CHARGRILLED RED SNAPPER

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

PAN SEARED DUCK BREAST

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

THYME AND PISTACHIO CRUSTED CHICKEN BREAST

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

LINGUINE WITH AVOCADO & 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 or halloumi cheese (GF, DF, Ve, V)

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)

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

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

A BIT ON THE SIDE

HALLOUMI FRIES <i>(GF)</i>	£2.50	SAUTEED SEASONAL VEGETABLES <i>(GF, DF, Ve, V)</i>	£2.50
CHUNKY CHIPS <i>(GF, DF, Ve, V)</i>	£2.50	BUTTERED HERB NEW POTATOES <i>(GF, Ve)</i>	£2.50
FRESH ROCKET, PARMESAN SHAVINGS & SUN BLUSH TOMATO <i>(GF)</i>	£2.50	ASPARAGUS & SMOKED PANCETTA <i>(GF, DF)</i>	£2.50

FOR AFTERS

RHUBARB RIPPLE SEMIFREDDO

(GF)

TROPICAL ETON MESS

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

CHERRY AND ALMOND BROWNIE

sour cherry sorbet (DF, V)

LEMON AND VERBENA TART

raspberry compote and sugared blackberries

MIXED DAIRY ICE CREAMS & SORBET

fresh berries and a crisp wafer (GF)

LOCALLY SOURCED CHEESE BOARD

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

COFFEE MENU

CAPPUCCINO	£2.50	HOT CHOCOLATE	£2.50
LATTE	£2.50	LIQUEUR COFFEE	£6.95
ESPRESSO	£2.50	<i>Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto</i>	

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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