



BANNATYNE HOTEL DARLINGTON

LUNCH MENU

Served Monday - Saturday | Noon - 2.00pm

Two Course £13.95 | Three Course £16.95

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

TO START

HOMEMADE SOUP OF THE DAY

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

SMOKED SALMON MOUSSE

roasted baby beetroots and crostinis (GF)

CHICKEN AND BLACK PUDDING TERRINE

homemade piccalilli and sourdough croutes (GF) (DF)

WARM PUY LENTIL, PARSNIP AND WALNUT SALAD

chilli and coriander dressing (GF) (DF) (V) (Ve)

CRAYFISH, AVOCADO AND FENNEL SALAD

horseradish cream (GF)

CHORIZO AND PECORINO ARANCINI

marinara sauce and baby basil

A BIT ON THE SIDE

HALLOUMI FRIES

(GF) (Ve)

£2.50

CHUNKY CHIPS

(GF) (DF) (Ve) (V)

£2.50

HOUSE SALAD

(GF) (DF) (Ve) (V)

£2.50

SAUTEED SEASONAL VEGETABLES

(GF) (DF) (Ve) (V)

£2.50

BUTTERED HERB NEW POTATOES

(GF) (Ve)

£2.50

SAUTEED GREEN BEANS AND PANCETTA

(GF) (DF)

£2.50

TO FOLLOW

CHARGRILLED TRIO OF FISH

colcannon potato cake and wilted greens, dill and white wine cream (GF)

PIE OF THE DAY

served with chips, garden peas and pan gravy

FISH AND CHIPS

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

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)

SLOW BRAISED BRISKET OF BEEF

creamed mashed potato, baby roast vegetables, wild mushroom and brandy jus (GF) (DF)

SWEET POTATO AND SAGE RISOTTO

charred courgette and sage crisps (GF, DF, Ve, V)

TARRAGON GNOCCHI, SAUTEED WILD MUSHROOMS AND WILD GARLIC BROTH

warm focaccia (DF) (Ve) (V)

FOR AFTERS

POACHED WILLIAMS PEAR

berry compote, raspberry and sorrel sorbet (GF) (DF) (V) (Ve)

CHOCOLATE, CHERRY AND HONEYCOMB PARFAIT

sour cherry and amaretto sorbet, candied hazelnuts (GF) (DF) (V) (Ve)

CARAMEL APPLE TART TATIN

salted caramel ice cream and creme anglaise

BLACKBERRY FOOL

sugared figs and home made shortbread

SPICED PUMPKIN CREME BRULEE

chocolate and hazelnut biscotti

SELECTION OF ICE CREAMS AND SORBETS

berry compote and crisp wafer (DF) (GF) (V) (Ve)

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free Ve = Vegetarian V = Vegan

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. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.