



## BANNATYNE HOTEL DARLINGTON

### EARLY BIRD MENU

Served Monday - Saturday | 12pm-2pm | 5pm - 6.30pm

Two Course £12 | Three Course £16

#### WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS (GF, DF, Ve)	£2.00
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)

**SOYA MARINATED SALMON SKEWERS**  
sweet chilli & ginger dressing (DF)

**ROSEMARY AND GARLIC BREADED CAMEMBERT FRITTERS**  
orange & cranberry compote - (Ve) (GF)

**CRAYFISH, AVOCADO AND FENNEL SALAD**  
horseradish cream (GF)

**PAN FRIED BLACK PUDDING CHORIZO SALAD**  
rocket, Parmesan flakes & crispy onions

**CORIANDER & TOMATO BRUSCHETTA**  
toasted sun blushed tomato bread, aged balsamic dressing (DF) (Ve) (V)

#### A BIT ON THE SIDE

<b>HALLOUMI FRIES</b> (GF, Ve)	£2.50
<b>CHUNKY CHIPS</b> (GF, DF, Ve, V)	£2.50
<b>HOUSE SALAD</b> (GF, DF, Ve, V)	£2.50
<b>SAUTEED SEASONAL VEGETABLES</b> (GF, DF, Ve, V)	£2.50
<b>SAUTEED HERB NEW POTATOES</b> (GF, Ve)	£2.50
<b>SAUTEED GREEN BEANS AND PANCETTA</b> (GF, DF)	£2.50

#### TO FOLLOW

**PAN SEARED CHICKEN SUPREME** fondant potato, roasted heritage carrots, baby girolles & tarragon jus (DF) (GF)

**CHARGRILLED TRIO OF FISH** colcannon potato cake and wilted greens, dill and white wine cream (GF)

**WILD MUSHROOM & GARLIC RISOTTO** petit pois & soft poached egg (GF) (DF) (Ve) (V)

**BEEF BOURGUIGNON** herb dumpling & wholegrain mustard mash, roasted baby vegetables (DF) (GF)

**BETROOT GNOCCHI** roasted butternut squash & baby beets, pistachio crumb & sage butter - (DF) (V) (Ve)

**PIE OF THE DAY** served with chips, garden peas and pan gravy

**FISH AND CHIPS** served with tartare sauce and homemade mushy peas (GF) (DF)

**SMOKEY BACON & MONTEREY JACK CHEESEBURGER**  
in a seeded bun, fries and coleslaw

#### FOR AFTERS

**GLAZED LEMON TART** passion fruit sorbet & berry compote

**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

**SELECTION OF ICE CREAMS AND SORBETS** berry compote and crisp wafer (DF) (GF) (V) (Ve)

**LOCALLY SOURCED CHEESE BOARD** homemade chutney, celery, grapes and crackers (GF) (£4 supplement)

**BRANDY POACHED PEAR** bourbon vanilla ice cream & toasted hazelnuts

<b>CAPPUCCINO</b>	£2.75
<b>LATTE</b>	£2.75
<b>ESPRESSO</b>	£2.75
<b>HOT CHOCOLATE</b>	£2.75
<b>LIQUEUR COFFEE</b>	£6.95

Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto

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

Please make a member of staff aware of any food intolerances, allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Our restaurant kitchen handles all ingredients, therefore some products may not be suitable for those with severe allergies. Please ask for allergen information or inform us of your intolerances, allergies and/or dietary requirements every time you visit as ingredients may have changed since your last purchase. 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.