



BANNATYNE HOTEL DARLINGTON

EARLY BIRD MENU

SERVED FROM MONDAY TO SATURDAY, 5PM - 7PM

2 courses for £9.95 3 courses for £12.95

STARTERS

Soup of the day,
served with crusty bread (gf)

Crispy potato skins, topped with
mozzarella, served with salsa and sour
cream (add bacon £1) (gf)

Duck and garlic terrine, served with spiced
fruit chutney and toasted brioche (gf)

Texan BBQ chicken wings, served with blue
cheese dip (gf)

Smoked salmon and quail's egg salad (gf)

Feta cheese, sun blushed tomato and
marinated olive salad, served with sea salt
and black pepper crostinis and a balsamic
glaze (gf) (v)

MAINS

Wild mushroom and tarragon risotto served
with a poached egg and balsamic pearls (gf)

Rack of lamb, basil infused creamy mash,
homemade ratatouille and tomato fondue
(£4 supplement) (gf)

Roasted Mediterranean vegetable Bolognese,
fresh cooked linguine tossed in homemade
pesto and served with toasted garlic ciabatta

Chicken supreme, stuffed with roast tomato,
mozzarella and basil, served with sauteed
Parmentier potatoes and sprouting broccoli
(gf)

Herb crusted fillet of salmon, warm Nicoise
salad, lemon and dill oil

Classic fish and chips: beer battered fillet of
cod, chunky chips, crushed peas and tartare
sauce

Chef's pie of the day served with chunky
chips and sauteed greens

DESSERTS

Elderflower and gin fizz cheesecake served
with forest fruit sorbet and an amaretto
biscuit crunch (gf) (v)

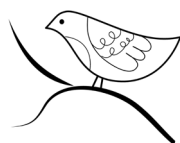
Black cherry brownie served with sour
cherry sorbet and chocolate sauce (v)

Mini meringues filled with raspberry compote
and peppermint cream (gf) (v)

Locally sourced cheese board served with
grapes, celery and homemade chutney
(£2 supplement) (v)

Maxine's ice cream sundae, complete with
mini marshmallows, fresh brownie bites and
topped with your choice of raspberry or
chocolate sauce. Individual or to share.
(gf) (v)

Coconut panna cotta, caramelised pineapple
and white rum ice cream (gf) (v)



Dishes labelled with (gf) are also available as a gluten free dish.

Specific allergens information is held centrally on all our menu products & 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. Please note that all tips are paid to the hotel staff



BANNATYNE HOTEL DARLINGTON

DINNER MENU

SERVED MONDAY TO THURSDAY 5PM-9.30PM

FRIDAY & SATURDAY 5PM-10PM SUNDAY 5PM - 9.30PM

2 courses for £14.95 3 courses for £17.95

STARTERS

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| Soup of the day, served with crusty bread (gf) (v) | Duck and roast garlic terrine, served with spiced fruit chutney and toasted brioche (gf) | Charcuterie platter, cured meats, mixed tapas, hummus dip and homemade rosemary foccacia (gf) |
| Crispy potato skins topped with mozzarella, served with salsa & sour cream (add bacon £1) (gf) (v) | Texan BBQ chicken wings, served with blue cheese dip (gf) | Smoked salmon and quail's egg salad (gf) |
| Pan seared king prawns and chorizo, tomato and sweet pepper reduction served with toasted ciabatta | Smoked scallops, samphire grass and roast tomato salad with olive oil pearls (gf) | Feta cheese, sun blushed tomato and marinated olive salad served with sea salt and black pepper crostinis and a balsamic dressing (gf) (v) |
| | Baked Camembert served with toasted brioche and celery (gf)(v) | |

MAINS

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| Rack of lamb, basil infused creamy mash, homemade ratatouille and tomato fondue (£4 supplement) (gf) | Roasted Mediterranean vegetable Bolognese, freshly cooked linguine tossed in homemade pesto served with toasted garlic ciabatta (v) | Herb crusted fillet of salmon, warm Nicoise salad, lemon and dill oil (gf) |
| Pan seared fillets of monkfish, root ginger and sweet chilli stir fry with fresh egg noodles (£4 supplement) | Beef brisket, cooked for 16 hours in brown ale, served with roasted sweet potatoes, tricolour chantenay carrots and ale jus (gf) | Classic fish and chips - beer battered fillet of cod, chunky chips, crushed peas and tartare sauce |
| Wild mushroom and tarragon risotto served with a poached egg and balsamic pearls (gf) (v) | Chicken supreme, stuffed with roast tomato, mozzarella and basil, served with sauteed parmentier potatoes and sprouting broccoli (gf) | Chef's pie of the day served with chunky chips and sauteed greens |
| | | Full rack of BBQ ribs, served with charred corn, salad, coleslaw and chunky chips (gf) |

GRILL MENU

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| Chargrilled sea bass, served on a bed of chorizo and chickpea cassoulet with charred pakchoi | Chargrilled pork T-bone steak served with wholegrain mustard mash and apple cider jus (£6 supplement) | Beef steak cheese burger served in a kaiser bun, fries, posh coleslaw and salad (add bacon, pork or brisket for £2) |
| 8oz sirloin steak served with a marinated tomato, mixed leaf salad and chunky chips (£8 supplement)(gf) | Thick cut 8oz rump steak, served with a marinated tomato, mixed leaf salad and chunky chips (£6 supplement) (gf) | Maple roasted bacon loin served with fries, salad and charred pineapple (gf) |

ADD A SAUCE Peppercorn, Diane, Garlic King Prawns, Red Wine (£3 supplement)

DESSERTS

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| Elderflower and gin fizz cheesecake served with forest fruit sorbet and an amaretto biscuit crunch (gf) (v) | Rhubarb crème brûlée served with homemade stem ginger shortbread (gf) (v) | Mini meringues filled with raspberry compote and peppermint creme (gf) (v) |
| Locally sourced cheese board served with grapes, celery and homemade chutney (£2 supplement) (gf) (v) | Black cherry brownie served with sour cherry sorbet and chocolate sauce(v) | Coconut panna cotta, caramelised pineapple and white rum ice cream (gf) (v) |
| Bourbon pecan pie, salted caramel ice cream and caramel drizzle(v) | Maxine's ice cream sundae complete with mini marshmallows, fresh berries, brownie bites, topped with your choice of raspberry or chocolate sauce (individual or to share) (gf) (v) | Chef's assiette of desserts, a little bit of everything (individual or to share) (gf) (v) |

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