



BANNATYNE HOTEL DARLINGTON

LUNCH MENU

SERVED MONDAY TO SATURDAY 12PM TILL 2PM

2 courses £9.95 / 3 course £12.95

STARTERS

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

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

Smoked salmon and quail's egg salad (gf)

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

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

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

MAINS

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 Parmentier potatoes and sprouting broccoli (gf)

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

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

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

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

Roasted Mediterranean vegetable Bolognese, fresh linguine tossed in homemade pesto served with toasted garlic ciabatta (v)

SIDES

Garlic bread - £1.75

Chunky chips - £2.00

House salad - £1.50

Cheesy garlic bread - £1.95

Seasonal vegetables - £1.95

Charred corn on the cob - £1.00

Sweet potato fries - £2.00

Buttered new potatoes - £2.00

Bread basket, oils and balsamic vinegar - £2.50

DESSERTS

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

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

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

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

Locally sourced cheese board served with grapes, celery and homemade chutney (£2 supplement) (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 which must be requested when ordering.

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