



Bannatyne Hotel Darlington

DINNER MENU

Monday - Saturday - A La Carte 5pm - 9pm
Sunday - 5pm - 8pm

Starters

Homemade Soup of the Day (V, VE, DF, GF on request) £7

Courgette fritters served with Basil Mayo (V, VE, DF, GF) £7

Smoked Salmon Roulade filled with Prawn and Dill Cream Cheese, Lemon Mayo and Rocket Garnish (GF) £8

Cajun Spiced Halloumi Fries, Tzatziki Dip (GF, V) £7.00

Beef Pastrami, Served with Beetroot Relish and Sourdough Bread £8

Mains

Baked Chicken Supreme, served on a Crushed Baby Potato Cake, Wilted Greens, Tenderstem Broccoli, Creamed Leeks (GF) £19

Beef Bourguignon, Creamy Mash Potato, Roasted Root Vegetable, Yorkshire Pudding £19

Seafood Spaghetti, Tomato and Chilli Sauce, topped with Langoustines, Charred Sourdough Bread (GF upon request) £19

Cajun Pork Schnitzel, Garlic Roasted Peppers and Onions, Baby Potatoes, Creamy Garlic Sauce £18

Oven Baked Fillet of Salmon, Crushed Baby Potato Cake, Wilted Greens, Creamy Garlic and Dill Prawns £21

(Please note a £7 Supplement will be applied for DBB or Spa Break guests)

Pie of the Day served with Creamy Mashed Potato, Garden Peas & Gravy £18.50

Traditional Fish and Chips, Tartar Sauce and Mushy Peas £18.00

Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V) £17.00

Southern Fried Chicken Burger, BBQ Relish, Baby Gem, Gherkins, Crispy Onion, Skin on Fries £18

Bannatyne's Smashed Patty Stack Burger, Monterey Jack Cheese, Gherkins, Crispy Onions, Tomato, Shredded Crispy Lettuce, Spiced Mayo, served with Fries £18

Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo £18

Sweet Chilli Chicken Sizzler, Served with Jasmine Rice and Prawn Crackers £18

Vegan Mild Madras Curry, Served with Naan Bread, Jasmine Rice and Mango Chutney (V, VE, DF, GF) £17

Desserts

Lemon Drizzle Sponge, Served with Warm Custard £7

Tiramisu, Layered Espresso and Tia Maria Soaked Sponge, Mascarpone £7

Homemade Jaffa Cake, Orange Coulis and Blood Orange Sorbet £8

Triple Chocolate Brownie, Rich Chocolate Fudge Sauce, Vanilla Ice Cream £7

Chocolate and Coconut tart (V, Ve, G, DF) £8

Ice Cream or Sorbet Selection (available as GF, DF, V, Ve on request, please ask your server) £7

Sides

Battered Onion Rings (DF, V, Ve) £5 Seasonal Vegetables (Ve, V, GF, DF) £5

Chunky Chips or Skin on Fries (GF, V, Ve, DF) £5 Homemade Coleslaw (GF, V, Ve, DF) £5 Halloumi Fries (V, GF) £5

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

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product. Our suppliers and chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.