



LUNCH MENU

Group Lunch Bookings over 20 - 2 courses £20.00 | 3 courses £25.00

Starters

Homemade Soup of the Day (V, VE, DF, GF on request)
Courgette Fritters served with Basil Mayo (V, VE, DF, GF)
Cajun Spiced Halloumi Fries, Tzatziki Dip (GF, V)
Beef Pastrami, Served with Beetroot Relish and Sourdough Bread

Mains

Baked Chicken Supreme, served on a Crushed Baby Potato Cake, Wilted Greens, Tenderstem Broccoli, Creamed Leeks (GF)
Beef Bourguignon, Creamy Mash Potato, Roasted Root Vegetable, Yorkshire Pudding
Oven Baked Fillet of Salmon, Crushed Baby Potato Cake, Wilted Greens, Creamy Garlic and Dill Prawns
Traditional Fish and Chips, Tartar Sauce and Mushy Peas
Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V)
Bannatyne's Smashed Patty Stack Burger, Monterey Jack Cheese, Gherkins, Crispy Onions, Tomato, Shredded Crispy Lettuce, Spiced Mayo, served with Fries
Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo
Sweet Chilli Chicken Sizzler, Served with Jasmine Rice and Prawn Crackers
Vegan Mild Madras Curry, Served with Naan Bread, Jasmine Rice and Mango Chutney (V, VE, DF, GF)

Desserts

Lemon Drizzle Sponge, Served with Warm Custard
Homemade Jaffa Cake, Orange Coulis and Blood Orange Sorbet
Triple Chocolate Brownie, Rich Chocolate Fudge Sauce, Vanilla Ice Cream
Chocolate and Coconut tart (V, VE, G, DF)

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

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

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. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. 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.