



## BANNATYNE HOTEL DARLINGTON

### WINTER DINNER MENU

Served Monday - Saturday 5.00pm - 9.30pm | Sunday 5pm - 9pm

Two Course £19 | Three Course £23

## WHILE YOU CHOOSE

<b>ROOT VEGETABLE CRISPS</b> <i>(GF, DF, Ve)</i>	<b>£2.00</b>
<b>MARINATED OLIVES</b> <i>(GF, DF, Ve)</i>	<b>£2.50</b>
<b>BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR</b> <i>(GF, Ve)</i>	<b>£2.50</b>

## TO START

**HOMEMADE SOUP OF THE DAY**  
*with crusty bread (GF, DF, Ve, V)*

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

**LAMB KOFTA KEBAB**  
*spiced couscous & minted raita dressing*

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

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

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

**PEA & MINT ARANCINI**  
*hummus and lime, coriander leaves*

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

## TO FOLLOW

**OVEN ROASTED COD LOIN**  
*roast heritage potatoes, chorizo & mussel broth,  
seaweed crisp (GF)*

**KERALAN CURRY**  
*with your choice of fish, chicken or vegetables, jasmine rice  
and naan bread (GF) (DF) (Ve) (V)*

**8OZ SIRLOIN STEAK**  
*sauteed onions and mushrooms, grilled tomato and chunky  
chips includes your choice of peppercorn, diane or garlic  
butter (GF) (DF) £12 supplement*

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

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

**SLOW COOKED BELLY PORK**  
*bramley apple mash & black pudding croquette,  
roast baby vegetable & cider jus (DF) (GF)*

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

**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*

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

**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)*

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.

## A BIT ON THE SIDE

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

## FOR AFTERS

### CARAMEL APPLE TART TATIN

*salted caramel ice cream and creme anglaise*

### CHOCOLATE, CHERRY AND HONEYCOMB PARFAIT

*sour cherry and amaretto sorbet, candied hazelnuts*

*(GF) (DF) (V) (Ve)*

### 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*

### CLASSIC BREAD & BUTTER BRIOCHE PUDDING

*orange marmalade ice Cream, creme anglaise & caramelised*

*orange*

### GLAZED LEMON TART

*passion fruit sorbet & berry compote*

### WINTER BERRY & WHITE CHOCOLATE POT

*pistachio shortbread (GF)*

## COFFEE MENU

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<b>CAPPUCCINO</b>	<b>£2.75</b>	<b>HOT CHOCOLATE</b>	<b>£2.75</b>
<b>LATTE</b>	<b>£2.75</b>	<b>LIQUEUR COFFEE</b>	<b>£6.95</b>
<b>ESPRESSO</b>	<b>£2.75</b>	<i>Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto</i>	

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