



BANNATYNE HOTEL DARLINGTON

SPRING DINNER MENU

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

Two Course £19 | Three Course £23

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS £2.00

(GF, DF, Ve)

MARINATED OLIVES £2.50

(GF, DF, Ve)

**BREAD BASKET WITH OLIVE OIL
AND BALSAMIC VINEGAR** £2.50

(GF, Ve)

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

**ROSEMARY AND GARLIC BREADED
CAMEMBERT FRITTERS**

orange & cranberry compote - (Ve) (GF)

CORIANDER & TOMATO BRUSCHETTA

toasted sun blushed tomato bread, aged balsamic dressing (DF) (Ve) (V)

**DRAGONFRUIT, BUTTERNUT SQUASH
& CLEMENTINE SALAD**

blood orange dressing (GF) (DF) (Ve) (V)

LIGHTLY SPICED CALAMARI

pineapple & pepper salsa (GF) (DF)

HONEY & MUSTARD MARINATED CHICKEN WINGS

served with a ranch dip (DF) (GF)

COCONUT BREADED KING PRAWNS

chilli & lime dip (DF)

TO FOLLOW

BUTTER ROASTED CHICKEN SUPREME

truffle infused mash, pea puree, grilled asparagus & tarragon jus

BAKED LEMON SOLE

*mint roasted new potatoes, green salad & salmoriglio sauce
(GF) (DF)*

SPRING VEGETABLE LINGUINE

*charred asparagus, watercress, almond and lemon pesto
(DF) (V) (Ve)*

PIE OF THE DAY

served with chips, garden peas and pan gravy

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

WILD MUSHROOM & GARLIC RISOTTO

petit pois & soft poached egg (GF) (DF) (Ve) (V)

MALAYSIAN LAKSA CURRY BOWL

*with your choice of fish, chicken or vegetables, rice noodles and
prawn crackers (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*

SLOW COOKED BELLY PORK

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

HONEY GLAZED DUCK BREAST

*sauerkraut puree, fondant potatoes, griottine cherry
& port jus (GF)*

LIME AND CORIANDER MARINATED MONKFISH

pickled ginger & rice noodle stir fry (GF) (DF)

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

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

FOR AFTERS

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)

BAKEWELL CHEESECAKE
amaretti crumb, amaretto ice cream (Ve)

GOOSEBERRY & OAT CRUMBLE TART
crème patisserie & roasted strawberry ice cream (Ve)

DARK CHOCOLATE MARQUIS
macerated raspberry compote, sloe gin sorbet (GF) (Ve)

APPLE AND ELDERFLOWER FOOL
honey toasted granola, raspberry & sorrel sorbet
(GF) (DF) (Ve) (V)

CHOCOLATE COATED RASPBERRY RUFFLE BAR
raspberry mousse & coconut cream (GF) (DF) (Ve) (V)

HOT CROSS BUN PUDDING
crème anglaise & marmalade ice cream (Ve)

COFFEE MENU

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

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