



# BANNATYNE HOTEL DARLINGTON

## EARLY BIRD MENU

SERVED FROM MONDAY TO SATURDAY, 5PM - 7PM

**2 courses for £9.95 3 courses for £12.95**

### STARTERS

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|--|---|--|
| Soup of the day served with crusty bread<br>(gf) (df)  | Breaded camembert fritters served with a<br>cranberry and orange compote (v)                      | Texan BBQ chicken wings served with a blue<br>cheese dip (gf) (df)   |
| Pressed ham hock terrine served with spiced<br>apple chutney and toasted sourdough (gf) (df) | Lightly dusted calamari served with a<br>pomegranate, lime and black pepper dressed<br>salad (gf) | Pan seared king prawns and chorizo in a<br>tomato and sweet pepper reduction served<br>with toasted ciabatta (gf) (df) |

### MAINS

- |   |   |   |
|---|---|---|
| Chargrilled sizzling chicken fajitas, selection of<br>dips and straw fries (gf) (df)                | Pan seared trio of fish served with herb<br>roasted new potatoes, grilled asparagus and<br>saffron cream (gf)           | Vegetable balti served with jasmine rice, naan<br>bread and poppadoms (gf) (df) (v) |
| Wild mushroom and tarragon risotto topped<br>with a poached egg and balsamic pearls<br>(gf) (vegan) | Classic fish and chips: beer battered fillet of<br>cod served with chunky chips, crushed peas<br>and tartare sauce (df) | Chef's pie of the day served with chunky<br>chips and sauteed greens                |
|   | Honey roasted gammon steak, topped with a<br>fried egg and charred pineapple, served with<br>straw fries (gf) (df)      |   |

### DESSERTS

- |  |   |  |
|--|---|--|
| Winter berry cheesecake served with<br>chantilly cream and white chocolate shavings  | Chocolate fudge brownie served with<br>chocolate flake ice cream and hot fudge<br>sauce (gf)  | Key lime pie served with a raspberry<br>compote (gf)                             |
| Locally sourced cheese board served with<br>grapes, celery and homemade chutney (gf) | Maxine's ice cream sundae complete with<br>mini marshmallows, fresh berries, brownie<br>bites and topped with your choice of<br>raspberry or chocolate sauce (gf) | Fresh fruit platter, ginger syrup served with a<br>selection of sorbet (gf) (df) |



Dishes labelled with (gf) are also available as a gluten free dish.

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



# BANNATYNE HOTEL DARLINGTON

## DINNER MENU

SERVED MONDAY TO THURSDAY 5PM-9.30PM

FRIDAY & SATURDAY 5PM-10PM SUNDAY 5PM - 9.30PM

**2 courses for £14.95 3 courses for £17.95**

### STARTERS

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

Pressed ham hock terrine served with spiced apple chutney and toasted sourdough (gf) (df)

Breaded camembert fritters served with a cranberry and orange compote (v)

Lightly dusted calamari served with a pomegranate, lime and black pepper dressed salad (gf)

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

Pan seared king prawns and chorizo in a tomato and sweet pepper reduction served with toasted ciabatta (gf) (df)

Lamb kofta served with a mint and cucumber dip (gf) (df)

Prosciutto Ham served with pearls of seasonal melon and stem ginger syrup (gf) (df)

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

Pan seared scallops, samphire grass and roast tomato salad with olive oil pearls (gf) (df)

### MAINS

Venison haunch served with a potato rosti and braised red cabbage and a juniper jus (gf) (df) ( £4 supplement)

Grilled Halibut steak served with fondant potato and vegetable ragout, drizzled with a dill infused oil (gf) (df) ( £4 supplement)

Wild mushroom and tarragon risotto topped with a poached egg and balsamic pearls (gf) (vegan)

Shin beef and ale casserole with a sweet potato crust served with honey roast carrots and parsnips (gf) (df)

Pan seared trio of fish served with herb roasted new potatoes, grilled asparagus and saffron cream (gf)

Classic fish and chips: beer battered fillet of cod served with chunky chips, crushed peas and tartare sauce (df)

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

Goats cheese, sweet potato and spinach tart, roasted root vegetables and a red pepper reduction (v)

Thai green curry, with chicken or king prawns; served with jasmine scented rice and prawn crackers (gf)

Pork and leek sausages served with creamy potato mash, roasted root vegetables and caramelized onion gravy (gf) (df)

### GRILL MENU

Chargrilled Swordfish, served on a bed of chorizo and chickpea cassoulet with charred fennel (gf)

8oz sirloin steak with a marinated tomato, mixed leaf salad and chunky chips (£8 supplement)

Chargrilled sizzling chicken fajitas served with a selection of dips and straw fries (gf) (df)

Thick cut 8oz rump steak served with a marinated tomato, mixed leaf salad and chunky chips (gf) (£6 supplement)

Beef steak cheese burger in a kaiser bun served with fries, posh slaw and salad. Add bacon, blue cheese or pulled pork (df)

Honey roasted gammon steak, topped with a fried egg and charred pineapple, served with straw fries (gf) (df)

**ADD A SAUCE** Peppercorn, Diane, Garlic King Prawns, Red Wine (£3 supplement)

### SIDES

Bread basket with oils and balsamic vinegar £2.50 (gf)

Sauteed seasonal vegetables £1.95 (gf) (df)

Charred asparagus and pancetta £1.95 (gf)

Grilled baby corn salad £1.95 (gf) (df)

Honey and rosemary parsnip chips £1.95 (gf) (df)

House mixed salad £1.50 (gf) (df)

Halloumi fries £1.50 (gf)

### DESSERTS

Winter berry cheesecake served with chantilly cream and white chocolate shavings

Locally sourced cheese board served with grapes, celery and homemade chutney (gf)

Chocolate fudge brownie served with chocolate flake ice cream and hot fudge sauce (gf)

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

Key lime pie served with a raspberry compote (gf)

Fresh fruit platter, ginger syrup served with a selection of sorbet (gf) (df)

Sticky toffee pudding served with a Guinness caramel sauce and vanilla ice cream

Black cherry frangipane tart served with amaretto ice cream and creme anglaise

Rhubarb crème brûlée served with homemade stem ginger shortbread

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