



# BANNATYNE HOTEL DARLINGTON

## EARLY BIRD MENU

SERVED FROM MONDAY TO SATURDAY, 5PM - 7PM

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

Dishes labelled with (gf) and (df) are available as gluten free and dairy free dishes. This must be requested when ordering.

### STARTERS

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

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

Roasted butternut squash and cherry tomato salad with a balsamic glaze (gf) (df) (vegan)

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

BBQ belly pork bites served with caramelised apple and wild rocket (gf) (df)

Lamb kofta served with a mint and cucumber dip

Goats cheese mousse served with candied beetroot, beetroot puree and a black pepper crostini (vegetarian)

### MAINS

Chargrilled trio of fish served with herb crushed new potatoes, grilled asparagus and a saffron cream sauce (gf)

Vegetable gratin stuffed pepper served with warm mediterranean rice and a tomato fondue (gf) (df) (vegan)

Spiced Goan curry with haddock fillet or chicken served with braised rice, naan bread and a poppadom (gf) (df) (vegan)

Chicken supreme served with wild mushroom stuffing, dauphinoise potatoes and a truffle and white wine cream sauce (gf)

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

Pie of the day served with chips, seasonal vegetables and pan gravy

Traditional fish pie topped with cheddar and chive mash served with sauteed greens (gf)

Smoky bacon cheeseburger served with posh coleslaw, chunky chips and a mixed salad

### 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

Toffee apple cheesecake served with salted caramel ice cream and caramel glass

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

Classic jam roly poly filled with winter berry compote and clotted cream served with creme anglaise

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

Maxine's ice cream sundae, complete with mini marshmallows, fresh berries, brownie bites (gf)

Rhubarb and stem ginger honeyed oat crumble, served with cream or custard (df)

Rum and spice poached pear, confit sweet figs, served with blackberry sorbet (gf) (df) (vegan)

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**

Dishes labelled with (gf) and (df) are available as gluten free and dairy free dishes. This must be requested when ordering.

### STARTERS

- Soup of the day served with crusty bread (gf) (df) (vegetarian) (vegan)
- Breaded camembert fritters served with a cranberry and orange compote (vegetarian)
- Roasted butternut squash and cherry tomato salad with a balsamic glaze (gf) (df) (vegetarian) (vegan)
- Pressed ham hock terrine served with a spiced apple chutney and toasted sourdough (gf) (df)
- Smoked salmon and crayfish tail roulade served with a citrus creme fraiche and dill oil (gf)
- BBQ belly pork bites served with caramelised apple and wild rocket (gf) (df)
- Lightly dusted calamari served with a pomegranate, lime and black pepper dressed salad
- Lamb kofta served with a mint a cucumber dip
- Goats cheese mousse served with candied beetroot, beetroot puree and a black pepper crostini (gf) (vegetarian)
- Seared scallops with wild garlic served with a black pudding crumb and a minted pea puree (df)

### MAINS

- Venison haunch served with a potato rosti, braised red cabbage and a juniper jus (£4 supplement) (df)
- Chargrilled trio of fish served with herb crushed new potatoes, grilled asparagus and a saffron cream sauce (gf)
- Vegetable gratin stuffed pepper served with warm Mediterranean rice and a tomato fondue (gf) (df) (vegan) (vegetarian)
- Goats cheese, sweet potato and spinach tart served with roasted root vegetables and a red pepper reduction (vegetarian)
- Braised lamb shank served with garlic mash, roasted root vegetables and a rosemary scented jus (gf)
- Spiced Goan curry with haddock fillet or chicken served with braised rice, naan bread and a poppadom (gf) (df) (vegan)
- Pan seared halibut steak served on white asparagus risotto and a pea puree (£4 supplement)
- Chicken supreme served with wild mushroom stuffing, dauphinoise potatoes and a truffle and white wine cream sauce (gf)
- Classic fish and chips: beer battered fillet of cod served with chunky chips, homemade mushy peas and tartare sauce (gf) (df)
- Pie of the day served with chips, seasonal vegetables and pan gravy
- Traditional fish pie topped with cheddar and chive mash served with sauteed greens (gf)

### GRILL MENU

- Chargrilled wild bass fillet served with fondant potato and a chorizo and mussel broth (gf)
- Chargrilled sizzling chicken fajitas served with a selection of dips and straw fries (gf) (df)
- 8oz sirloin steak served with a grilled tomato, sauteed onions, mushrooms and fat Chips (£8 Supplement) (gf) (df)
- Chargrilled vegetable and halloumi kebabs served with spiced cous cous and a tomato relish (vegetarian)
- Sage buttered pork medallions served with creamy mash, cider jus and a deep fried sage leaf (gf)
- Honey roast horseshoe gammon steak served with a fried egg, charred pineapple and straw fries (gf) (df)

**ADD A SAUCE** Peppercorn, Diane, Red wine, Garlic butter (£1 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

- Toffee apple cheesecake served with salted caramel ice cream and caramel glass
- Locally sourced cheese board served with grapes, celery and homemade chutney (gf)
- Passionfruit panna cotta served with macerated strawberries and a caramel sesame wafer (gf)
- Classic jam roly poly filled with winter berry compote and clotted cream served with creme anglaise
- Chocolate fudge brownie served with chocolate flake ice cream and hot fudge sauce
- Maxine's ice cream sundae, complete with mini marshmallows, fresh berries, brownie bites (gf)
- Layered chocolate orange torte, served with Cointreau ice cream and a crisp chocolate wafer
- Key lime pie served with a raspberry compote
- Rhubarb and stem ginger honeyed oat crumble, served with cream or custard (df)
- Rum and spice poached pear; confit sweet figs, served with blackberry sorbet (gf) (df) (vegan)

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