



## BANNATYNE HOTEL DARLINGTON

### EARLY BIRD MENU

Served Monday - Saturday | 12pm-2pm | 5pm - 6.30pm

Two Course £12 | Three Course £16

#### WHILE YOU CHOOSE

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

**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)

#### A BIT ON THE SIDE

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

#### 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)

#### 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, raspberry and sorrel sorbet (GF) (DF) (Ve) (V)

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

<b>CAPPUCCINO</b>	<b>£2.75</b>
<b>LATTE</b>	<b>£2.75</b>
<b>ESPRESSO</b>	<b>£2.75</b>
<b>HOT CHOCOLATE</b>	<b>£2.75</b>
<b>LIQUEUR COFFEE</b>	<b>£6.95</b>

Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto

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. Please note that a gratuity of 10% will automatically be added to your bill.

This gratuity is optional and can be removed. All tips are paid to the hotel staff.