



BANNATYNE HOTEL DARLINGTON

LUNCH MENU

SERVED MONDAY TO SATURDAY 12PM TILL 2PM

2 courses £9.95 / 3 course £12.95

STARTERS

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

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

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

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
cucumber dip

Goats cheese mousse served with
candied beetroots, beetroot puree
and a black pepper crostini

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 (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)

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

Honey Roast Horseshoe Gammon Steak
served with a fried egg, charred pineapple
and straw fries (gf) (df)

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)

Fries £1.50 (gf) (df)

DESSERTS

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

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

Passionfruit panna cotta served with
macerated strawberries and a caramel
sesame wafer

Classic jam roly 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, topped with your choice of sauce

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

Dishes labelled with (gf) and (df) are available as gluten free and dairy free upon request.

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

SUNDAY LUNCH

SERVED SUNDAY 12PM TILL 3PM

2 courses £14.95 / 3 courses £18.95

STARTERS

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| Soup of the day, served with homemade bread (gf) (v) | Smoked salmon roulade, crayfish tail mousse (gf) | Crab tian, lemon and crème fraîche |
| Game terrine served with toasted sourdough bread (gf) | Goats cheese, roasted pepper and beetroot salad with a balsamic glaze (gf) (v) | Chorizo and brie fritters, served with a tomato salsa |

MAINS

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| Roast topside of British beef (gf) | Pan seared stone bass, sautéed new potatoes, grilled asparagus and baby shrimp beurre blanc (gf) |
| Garlic and rosemary roasted leg of lamb (gf) | Pea and mint risotto, charred cherry tomatoes, balsamic glaze (gf) (v) |
| Lemon and thyme roasted chicken (gf) | |
| Honey roasted gammon ham (gf) | |
| Trio of meats (gf) | |
| Served with roast potatoes, seasonal vegetables, cauliflower cheese and a Yorkshire pudding. | Served with roast potatoes, seasonal vegetables, cauliflower cheese. |

SIDES

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| Pigs in blankets £2.50 | Stuffing balls £1.95 | Creamed leeks and bacon £1.95 |
| Sweet potato mash £1.95 | Honey roast parsnips £1.95 | Sauteed carrot & swede £1.95 |

DESSERTS

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| Lemon curd cheesecake (gf) (v) | Layered chocolate mousse, caramel crunch (gf) (v) | Whiskey treacle tart, marmalade ice cream (v) |
| Tropical fruit Eton mess (gf) (v) | Apple and berry crumble, vanilla custard (v) | Minted raspberry fool, honeyed oats (gf) (v) |

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