

BANNATYNE HOTEL DARLINGTON

LUNCH MENU

Served Monday to Saturday Noon - 2pm 2 courses from £12.00 | 3 courses from £15.00

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS (GF, DF, Ve) £1.95

MARINATED OLIVES (GF, DF, Ve) £2.50

BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR (GF, Ve) £2.50

TO START -

HOMEMADE SOUP OF THE DAY

with crusty bread (GF, DF, Ve, V)

BBQ BELLY PORK BITES apple and ale chutney, wild rocket (GF, DF)

WARM ARTICHOKE HEART blood orange and pine nut salad, citrus dressing (GF, DF, V)

WILD MUSHROOM SOUFFLE rocket salad, peppered creme fraiche (Ve)

THAI SPICED FISH CAKES

sweet chilli and ginger dip (DF)

CHICKEN LIVER AND CHAMPAGNE PARFAIT fig chutney, toasted walnut bread (GF)

BREADED CAMEMBERT FRITTERS

red onion marmalade (Ve)

TO FOLLOW

HERB CRUSTED WHOLE LEMON SOLE salsa verde, buttered potatoes and seasonal salad (GF, DF)

SEAFOOD LINGUINE, TOMATO CHILLI AND GARLIC REDUCTION

garlic ciabatta bread and fresh Parmesan

PAN SEARED DUCK BREAST

celeriac puree and sauteed savoy cabbage with spiced plum reduction (GF, DF)

SPINACH AND RICOTTA STUFFED CHICKEN SUPREME dauphinoise potatoes, black garlic and white wine cream sauce (GF)

VEGETABLE GRATIN STUFFED PEPPER warm Mediterranean rice and tomato fondue (GF, DF, Ve, V)

RISOTTO PRIMAVERA

charred asparagus and thyme (GF, DF, Ve, V)

Specific allergens information is held centrally on all our menu products and 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. All tips are paid to the hotel staff.

Please note, dishes labelled GF, DF, Ve and V can be adapted to suit these requirements upon request. GF = Gluten Free DF = Dairy Free Ve = Vegetarian V = Vegan

PIE OF THE DAY served with chips and seasonal vegetables and pan gravy

FISH AND CHIPS served with tartare sauce, homemade mushy peas (GF, DF)

BACON CHEESEBURGER *in a Kaiser bun, fries & coleslaw*

SPICED GOAN CURRY with haddock fillet, chicken or roasted vegetables, braised rice, naan bread and poppadom (GF, DF, V)

HALLOUMI FRIES (GF)	£2.50
SWEET POTATO FRIES (GF, DF, Ve, V)	£2.50
CHUNKY CHIPS (GF, DF, Ve, V)	£2.50
HOUSE SALAD (GF, DF, Ve, V)	£2.50
SAUTEED SEASONAL VEGETABLES (GF, DF, Ve, V)	£2.50
HONEYED PARSNIP CHIPS (GF, DF, Ve, V)	£2.50

FOR AFTERS

LEMON AND BLUEBERRY CHEESECAKE roasted strawberry ice cream

TROPICAL FRUIT PAVLOVA coconut cream and mango sorbet (DF, GF, V)

CARAMELISED PEAR AND GINGER TART vanilla custard CHERRY AND ALMOND BROWNIE sour cherry sorbet (DF, V)

MIXED DAIRY ICE CREAMS with mini marshmallows and seasonal berries (GF)

LOCALLY SOURCED CHEESE BOARD homemade chutney, celery, grapes and crackers (GF) (£4 supplement)

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